NZ IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **59**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(82%)*	80 %	5
Grain	Pszeniczny	0.7 kg *(11.5%)*	85 %	4
Grain	płatki ryżowe	0.4 kg *(6.6%)*	85 %	1

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	35 g	60 min	14 %
Boil	Motueka	15 g	15 min	7 %
Boil	Southern Cross	15 g	5 min	14 %
Boil	Motueka	15 g	5 min	7 %
Boil	Kohatu	20 g	0 min	7.8 %
Boil	WAI-ITI	20 g	0 min	4.1 %
Dry Hop	Motueka	20 g	5 day(s)	7 %
Dry Hop	Kohatu	30 g	5 day(s)	7.8 %
Dry Hop	WAI-ITI	30 g	5 day(s)	4.1 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.