

## New zeland ipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.1**
- Style **Imperial IPA**

### 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 **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2 kg (29%)    | 81 %  | 3   |
| Grain | Pilzneński             | 3 kg (43.5%)  | 81 %  | 3   |
| Grain | Pszeniczny             | 1 kg (14.5%)  | 85 %  | 4   |
| Grain | Płatki owsiane         | 0.5 kg (7.2%) | 60 %  | 3   |
| Grain | Rice, Flaked           | 0.4 kg (5.8%) | 70 %  | 2   |

### Hops

| Use for             | Name            | Amount | Time     | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil                | Chinook         | 20 g   | 60 min   | 13 %       |
| Aroma (end of boil) | Chinook         | 30 g   | 0 min    | 13 %       |
| Dry Hop             | Nelson Sauvign  | 100 g  | 2 day(s) | 11 %       |
| Dry Hop             | Hallertau Blanc | 100 g  | 2 day(s) | 11 %       |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US 05 | Ale  | Dry  | 11 g   | ---        |