Kia Ora

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **4.8**
- Style **White 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	4 kg *(69%)*	78 %	6
Grain	Briess - Wheat Malt, White	1 kg *(17.2%)*	85 %	5
Grain	Oats, Flaked	0.5 kg *(8.6%)*	80 %	2
Grain	Wheat, Flaked	0.3 kg *(5.2%)*	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Boil	Motueka	20 g	60 min	7 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Boil	Motueka	15 g	15 min	7 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %
Boil	Motueka	10 g	5 min	7 %
Dry Hop	Rakau (NZ)	20 g	7 day(s)	9.5 %
Dry Hop	Motueka	20 g	7 day(s)	7 %
Dry Hop	Rakau (NZ)	20 g	5 day(s)	9.5 %
Dry Hop	Motueka	20 g	5 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

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