

New Zealand IPA

- Gravity **14.2 BLG**
- ABV ---
- IBU **120**
- SRM **8.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (93.8%)	85 %	7
Grain	Caraamber	0.4 kg (6.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	150 g	60 min	10 %
Boil	Waimea	5 g	40 min	17 %
Boil	Rakau (NZ)	5 g	40 min	9.5 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Boil	Waimea	10 g	15 min	17 %
Aroma (end of boil)	Rakau (NZ)	10 g	5 min	9.5 %
Aroma (end of boil)	Waimea	15 g	5 min	17 %
Dry Hop	Waimea	15 g	7 day(s)	17 %
Dry Hop	Rakau (NZ)	20 g	7 day(s)	9.5 %

Yeasts

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

Safale S-04	Ale	Dry	11.5 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min