# NZ IPA

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **4.8**
- Style **American 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 **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg *(93.8%)* | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg *(6.3%)* | 78 % | 4 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Dr Rudi | 30 g | 60 min | 11.8 % |
| Boil | Southern Cross | 10 g | 5 min | 14 % |
| Boil | Dr Rudi | 20 g | 5 min | 11.8 % |
| Whirlpool | Dr Rudi | 10 g | 10 min | 11.8 % |
| Whirlpool | Green Bullet | 10 g | 10 min | 12.3 % |
| Dry Hop | Green Bullet | 20 g | 2 day(s) | 12.3 % |
| Dry Hop | Southern Cross | 20 g | 2 day(s) | 14 % |

## Yeasts

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

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