NOWOZELANDZKA IPA - GREEN TOP

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **67**
- SRM **7.6**
- 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 **75 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.9 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg *(66.9%)*	79 %	6
Grain	Bestmalz Carmel Pils	0.5 kg *(8.4%)*	75 %	5
Grain	Słód Caramunich Typ II Weyermann	0.35 kg *(5.9%)*	73 %	120
Grain	Pilzneński	0.88 kg *(14.7%)*	81 %	4
Grain	Płatki owsiane	0.25 kg *(4.2%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	30 g	60 min	11 %
Boil	orbit	20 g	30 min	9.8 %
Boil	orbit	20 g	15 min	9.8 %
Boil	Nelson Sauvin	15 g	15 min	11 %
Aroma (end of boil)	WAI-ITI	30 g	1 min	4.1 %
Aroma (end of boil)	orbit	10 g	1 min	9.8 %
Dry Hop	WAI-ITI	50 g	7 day(s)	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	11.5 g	US

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