

## NZ IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **38**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### 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                | Wakatu           | 30 g   | 60 min | 8.5 %      |
| Boil                | Wakatu           | 20 g   | 10 min | 8.5 %      |
| Boil                | Motueka          | 10 g   | 10 min | 7 %        |
| Aroma (end of boil) | Nelson Sauvignon | 10 g   | 0 min  | 11 %       |
| Aroma (end of boil) | Wakatu           | 10 g   | 0 min  | 8.5 %      |

### Yeasts

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