

# NZ IPA Multi Hops

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **66**
- SRM **4.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18 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 **76C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%)  | 80 %  | 5   |
| Grain | Viking Vienna Malt   | 0.5 kg (8.3%) | 79 %  | 7   |
| Grain | Płatki pszeniczne    | 0.5 kg (8.3%) | 85 %  | 3   |

## Hops

| Use for             | Name         | Amount | Time     | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil                | Pacific Jade | 40 g   | 60 min   | 13 %       |
| Boil                | Rakau (NZ)   | 20 g   | 15 min   | 9.5 %      |
| Aroma (end of boil) | Dr Rudi      | 20 g   | 5 min    | 11.8 %     |
| Whirlpool           | Pacific Jade | 10 g   | 0 min    | 13 %       |
| Dry Hop             | Pacific Jade | 25 g   | 5 day(s) | 13 %       |
| Dry Hop             | Dr Rudi      | 30 g   | 5 day(s) | 11.8 %     |

## Yeasts

| Name                        | Type | Form   | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 500 ml | ---        |