

## New Hazy Zeland Ipa BRU-1

- Gravity **11.4 BLG**
- ABV ---
- IBU **55**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 %  | 5   |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Mosaic  | 25 g   | 60 min   | 11 %       |
| Boil                | Mosaic  | 25 g   | 15 min   | 10 %       |
| Boil                | Cascade | 50 g   | 5 min    | 6.9 %      |
| Aroma (end of boil) | BRU-1   | 50 g   | 1 min    | 15.7 %     |
| Dry Hop             | BRU-1   | 150 g  | 3 day(s) | 15.7 %     |

### Yeasts

| Name                                                        | Type | Form | Amount | Laboratory |
|-------------------------------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew<br>American East<br>Coast - New England | Ale  | Dry  | 22 g   | Lallemand  |