

#18 NZ IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4.8**
- 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 **5 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.2 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 | Wakatu | 30 g | 60 min | 8.5 % |
| Boil | Motueka | 10 g | 10 min | 7 % |
| Boil | Wakatu | 20 g | 10 min | 8.5 % |
| Aroma (end of boil) | Green Bullet | 10 g | 0 min | 11 % |
| Aroma (end of boil) | Wakatu | 10 g | 0 min | 8.5 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 7 % |
| Dry Hop | Green Bullet | 20 g | 5 day(s) | 11 % |

Yeasts

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