

#22 New Zealand IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (60.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.9%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 1 kg (15.9%) | 81 % | 6 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (7.9%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.5 kg (7.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Nelson Sauvignon | 20 g | 50 min | 11 % |
| Aroma (end of boil) | Waimea | 20 g | 15 min | 17 % |
| Aroma (end of boil) | Nelson Sauvignon | 15 g | 10 min | 11 % |
| Dry Hop | nectaron | 20 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 11 g | Lallemand |