

# AB NZ IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **4.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 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	Dr Rudi	30 g	60 min	11.8 %
Aroma (end of boil)	Southern Cross	10 g	10 min	13 %
Aroma (end of boil)	Dr Rudi	20 g	10 min	11.8 %
Whirlpool	Pacific Gem	10 g	0 min	15.3 %
Whirlpool	Dr Rudi	10 g	0 min	11.8 %
Dry Hop	Southern Cross	20 g	5 day(s)	13 %
Dry Hop	Pacific Gem	20 g	5 day(s)	15.3 %

## Yeasts

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

## Notes

- Primary fermentation: 19-21C for 7 days.

Secondary fermentation: 19-21C for 14 days.  
Bottled with 130 grams of glucose (for 20l of beer).  
Refermentation + aging: 3 weeks.

It was my second IPA. It was good, but not as good as my first American India Pale Ale that I've made.  
*Dec 7, 2020, 4:33 PM*