

American/New Zeland IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **10**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (33.7%) | 80 % | 35 |
| Grain | Viking Pilsner malt | 2.3 kg (45.5%) | 82 % | 4 |
| Grain | Viking Munich Malt | 0.5 kg (9.9%) | 78 % | 18 |
| Grain | Weyermann - Carapils | 0.25 kg (5%) | 78 % | 4 |
| Grain | Strzegom Karmel 300 | 0.1 kg (2%) | 70 % | 299 |
| Grain | Viking Wheat Malt | 0.2 kg (4%) | 83 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Warrior | 30 g | 60 min | 14.1 % |
| Boil | Centennial | 30 g | 15 min | 9.7 % |
| Boil | Mosaic | 30 g | 1 min | 11.8 % |
| Dry Hop | Motueka | 30 g | 7 day(s) | 6.6 % |

Yeasts

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