

# HCB017 NZ IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **53**
- SRM **5.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Bestmalz Carmel Pils	0.5 kg (8.3%)	75 %	5
Grain	Bestmalz Carmel Hell	0.5 kg (8.3%)	75 %	25

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	30 g	60 min	11.8 %
Boil	Kohatu	25 g	15 min	5.3 %
Boil	Motueka	25 g	25 min	6.3 %
Dry Hop	Nelson Sauvignon	20 g	3 day(s)	11.8 %
Dry Hop	Kohatu	25 g	3 day(s)	5.3 %
Dry Hop	Motueka	25 g	3 day(s)	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis US-05	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	WHIRLFLOC	6 g	Boil	15 min