

Hop Side Down (New Zealand IPA)

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **53**
- SRM **6.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **3 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **3 min** at **74C**
- Sparge using **9.9 liter(s)** of **76C** water or to achieve **22.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (80.9%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 % | 4 |
| Grain | Strzegom Wiedeński | 0.7 kg (10.7%) | 79 % | 10 |
| Grain | Caraamber | 0.3 kg (4.6%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|-----------|------------|
| Boil | Green Bullet | 20 g | 50 min | 12.9 % |
| Boil | Motueka | 20 g | 50 min | 6.3 % |
| Aroma (end of boil) | Motueka | 30 g | 10 min | 6.3 % |
| Aroma (end of boil) | Green Bullet | 20 g | 10 min | 12.9 % |
| Aroma (end of boil) | WAI-ITI | 30 g | 10 min | 1.5 % |
| Dry Hop | Green Bullet | 20 g | 14 day(s) | 12.9 % |
| Dry Hop | WAI-ITI | 20 g | 14 day(s) | 1.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |