

# 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	---