

Kia Ora

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **46**
- SRM **4.8**
- Style **White 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 4 kg (69%) | 78 % | 6 |
| Grain | Briess - Wheat Malt, White | 1 kg (17.2%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.5 kg (8.6%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.3 kg (5.2%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Rakau (NZ) | 20 g | 60 min | 9.5 % |
| Boil | Motueka | 20 g | 60 min | 7 % |
| Boil | Rakau (NZ) | 15 g | 15 min | 9.5 % |
| Boil | Motueka | 15 g | 15 min | 7 % |
| Boil | Rakau (NZ) | 10 g | 5 min | 9.5 % |
| Boil | Motueka | 10 g | 5 min | 7 % |
| Dry Hop | Rakau (NZ) | 20 g | 7 day(s) | 9.5 % |
| Dry Hop | Motueka | 20 g | 7 day(s) | 7 % |
| Dry Hop | Rakau (NZ) | 20 g | 5 day(s) | 9.5 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 7 % |

Yeasts

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