

# New Zealand IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **76**
- SRM **9.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (57.1%)	79 %	6
Grain	Chit Malt	1 kg (14.3%)	50 %	2
Grain	Bestmalz Red X	1 kg (14.3%)	79 %	30
Grain	Strzegom Wiedeński	1 kg (14.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	50 g	60 min	11 %
Boil	WAI-ITI	30 g	30 min	4.1 %
Boil	Motueka	20 g	10 min	7 %
Boil	Waimea	20 g	10 min	17 %
Dry Hop	Waimea	30 g	7 day(s)	17.4 %
Dry Hop	WAI-ITI	20 g	7 day(s)	4.1 %
Dry Hop	Motueka	30 g	7 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's