

New Zelan India Pale Ale PK

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **77**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 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 **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.3 kg (80.9%) | 80 % | 5 |
| Grain | Viking Vienna Malt | 0.7 kg (10.7%) | 79 % | 7 |
| Grain | Caraamber | 0.3 kg (4.6%) | 75 % | 59 |
| Grain | Weyermann - Carapils | 0.25 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|-----------|------------|
| Boil | Pacific Gem | 50 g | 60 min | 15.3 % |
| Dry Hop | Dr Rudi | 50 g | 14 day(s) | 11.8 % |
| Aroma (end of boil) | Orbit | 50 g | 5 min | 9.8 % |

Yeasts

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