

# New Zeland IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **70**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (76.5%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (8.8%)	78 %	4
Grain	Platki pszeniczne	0.5 kg (14.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	60 min	10.4 %
Boil	Rakau (NZ)	20 g	20 min	9.5 %
Whirlpool	Rakau (NZ)	30 g	0 min	9.5 %
Whirlpool	Motueka	25 g	0 min	7 %
Whirlpool	Taiheke	25 g	0 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis