

# New Zeland Single HOOP IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **5.4**

## 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 **8 %/h**
- Boil size **24.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

| Type    | Name                 | Amount        | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain   | Viking Pale Ale malt | 5 kg (78.1%)  | 79 %  | 6   |
| Grain   | Strzegom Pszeniczny  | 1 kg (15.6%)  | 81 %  | 5   |
| Adjunct | Płatki jęczmienne    | 0.4 kg (6.3%) | 80 %  | 5   |

## Hops

| Use for             | Name         | Amount | Time   | Alpha acid |
|---------------------|--------------|--------|--------|------------|
| Boil                | Pacific Jade | 30 g   | 30 min | 14.5 %     |
| Aroma (end of boil) | Pacific Jade | 40 g   | 15 min | 14.5 %     |

## Yeasts

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