

# NewZealand IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (90.9%)	80 %	5
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	12.6 %
Boil	Waimea	25 g	30 min	14.3 %
Aroma (end of boil)	WAI-ITI	25 g	15 min	1.6 %
Aroma (end of boil)	Waimea	25 g	0 min	14.3 %
Aroma (end of boil)	WAI-ITI	25 g	0 min	4.1 %
Dry Hop	Waimea	50 g	3 day(s)	14.3 %
Dry Hop	WAI-ITI	50 g	3 day(s)	1.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Hophead Ale M66	Ale	Dry	50 g	---