

# Nowozelandzka IPA 14Blg

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **6 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.85 liter(s) / kg**
- Mash size **13.7 liter(s)**
- Total mash volume **18.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Dr Rudi	20 g	10 min	11.8 %
Boil	Southern Cross [NZ]	10 g	10 min	14 %
Aroma (end of boil)	Pacific Gem	10 g	0 min	13.2 %
Aroma (end of boil)	Dr Rudi	10 g	0 min	11.8 %
Dry Hop	Southern Cross [NZ]	20 g	4 day(s)	14 %
Dry Hop	Pacific Gem	20 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---