

# NZ black IPA

---

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **39**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	BESTMALZ - Bestt Pale Ale	9 kg (100%)	80.5 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	20 g	5 min	12 %
Aroma (end of boil)	Centennial	40 g	0 min	10.5 %
Dry Hop	Vic Secret	50 g	3 day(s)	16.3 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gęstwa Voss Kveik FM 53	Ale	Slant	200 ml	---