

NZ IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **67**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **36 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.7 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 % | 5 |
| Grain | Carahell | 0.5 kg (8.3%) | 77 % | 26 |
| Grain | Płatki owsiane | 0.5 kg (8.3%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Boil | Chinook | 50 g | 60 min | 11.5 % |
| Aroma (end of boil) | Nectaron | 10 g | 5 min | 9.9 % |
| Aroma (end of boil) | Riwaka | 10 g | 5 min | 3.3 % |
| Whirlpool | Nectaron | 15 g | 20 min | 9.9 % |
| Whirlpool | Riwaka | 15 g | 20 min | 3.3 % |
| Dry Hop | Nectaron | 25 g | 12 day(s) | 9.9 % |
| Dry Hop | Riwaka | 25 g | 12 day(s) | 3.3 % |

Yeasts

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