

# NZ IPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **84**
- SRM **4.7**
- 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 **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield  | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Pale Malt (2 Row) UK     | 3 kg (57.1%)   | 78 %   | 6   |
| Grain | Briess - Wheat Malt, Red | 0.25 kg (4.8%) | 81 %   | 5   |
| Grain | Briess - Pilsen Malt     | 2 kg (38.1%)   | 80.5 % | 2   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Waimea  | 20 g   | 60 min | 17 %       |
| Aroma (end of boil) | Waimea  | 50 g   | 15 min | 17 %       |
| Whirlpool           | WAI-ITI | 30 g   | 0 min  | 4.1 %      |

## Yeasts

| Name            | Type | Form | Amount | Laboratory      |
|-----------------|------|------|--------|-----------------|
| British Ale M07 | Ale  | Dry  | 10 g   | Mangrove Jack's |