

# NZ IPA

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- Gravity **13.8 BLG**
- ABV ---
- IBU **70**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 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	Southern Cross	30 g	60 min	12.8 %
Aroma (end of boil)	Pacific Gem	30 g	10 min	15.3 %
Aroma (end of boil)	Rakau (NZ)	30 g	5 min	9.5 %
Whirlpool	Enigma (AUS)	30 g	0 min	17.2 %
Whirlpool	Vic Secret	30 g	0 min	16.3 %
Dry Hop	Vic Secret	30 g	7 day(s)	16.3 %
Dry Hop	Ella (AUS)	33 g	7 day(s)	14.6 %

## Yeasts

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