

## NZ IPA v2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **69**
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Boil	Kohatu	20 g	30 min	7.8 %
Boil	Pacific Gem	20 g	30 min	15.3 %
Aroma (end of boil)	Nelson Sauvignon	20 g	5 min	11 %
Aroma (end of boil)	Kohatu	30 g	5 min	7.8 %
Dry Hop	Nelson Sauvignon	80 g	5 day(s)	11 %
Dry Hop	Kohatu	50 g	5 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
liberty bell	Ale	Dry	11.5 g	---