

# NZ Red IPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **74**
- SRM **12.1**
- Style **Red IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	3 kg (72.3%)	81 %	4
Grain	Rye, Flaked	0.4 kg (9.6%)	78.3 %	4
Grain	Weyermann - Carared	0.3 kg (7.2%)	75 %	45
Grain	Weyermann Specjal W	0.2 kg (4.8%)	68 %	300
Grain	Pszeniczny	0.25 kg (6%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	25 g	60 min	13.6 %
Boil	Motueka	20 g	5 min	7 %
Whirlpool	Motueka	30 g	120 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - Lalbrew London English-style	Ale	Dry	11.5 g	---