

# NZSIPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **6.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **27.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (80%)	85 %	7
Grain	Caramunich® typ I	0.5 kg (10%)	73 %	80
Grain	Chit Malt	0.5 kg (10%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nectaron	39 g	60 min	12 %
Whirlpool	mouteka	25 g	1 min	7 %
Whirlpool	nectaron	25 g	1 min	12 %
Whirlpool	Wai-iti	50 g	1 min	2.7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	3 g	Mash	---
Fining	whrilfloc	2.5 g	Boil	15 min
Water Agent	sól epton	2.5 g	Mash	---