

# The United States of New Zealand

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- Gravity **15 BLG**
- ABV ---
- IBU **100**
- SRM **7.6**
- 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 **3.5 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.5 kg (60.9%)	79 %	6
Grain	Pilzneński	1 kg (17.4%)	81 %	4
Grain	Pszeniczny	1 kg (17.4%)	85 %	4
Grain	Caramunich III	0.25 kg (4.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	60 min	15.8 %
Boil	Summit	20 g	30 min	15.8 %
Aroma (end of boil)	Chinook	25 g	17 min	12.8 %
Aroma (end of boil)	Chinook	25 g	5 min	12.8 %
Dry Hop	Rakau (NZ)	50 g	7 day(s)	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---