

AB NZ IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

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 | Dr Rudi | 30 g | 60 min | 11.8 % |
| Aroma (end of boil) | Southern Cross | 10 g | 10 min | 13 % |
| Aroma (end of boil) | Dr Rudi | 20 g | 10 min | 11.8 % |
| Whirlpool | Pacific Gem | 10 g | 0 min | 15.3 % |
| Whirlpool | Dr Rudi | 10 g | 0 min | 11.8 % |
| Dry Hop | Southern Cross | 20 g | 5 day(s) | 13 % |
| Dry Hop | Pacific Gem | 20 g | 5 day(s) | 15.3 % |

Yeasts

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

Notes

- Primary fermentation: 19-21C for 7 days.

Secondary fermentation: 19-21C for 14 days.
Bottled with 130 grams of glucose (for 20l of beer).
Refermentation + aging: 3 weeks.

It was my second IPA. It was good, but not as good as my first American India Pale Ale that I've made.
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