

New Hazy Zeland Ipa BRU-1

- Gravity **11.4 BLG**
- ABV ---
- IBU **55**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **4 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Mosaic | 25 g | 60 min | 11 % |
| Boil | Mosaic | 25 g | 15 min | 10 % |
| Boil | Cascade | 50 g | 5 min | 6.9 % |
| Aroma (end of boil) | BRU-1 | 50 g | 1 min | 15.7 % |
| Dry Hop | BRU-1 | 150 g | 3 day(s) | 15.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------------------------------|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 22 g | Lallemand |