

New Zealand IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **6.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (60.6%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 2 kg (24.2%) | 82 % | 4 |
| Grain | Weyermann - Caraamber | 0.35 kg (4.2%) | 75 % | 65 |
| Grain | Strzegom Monachijski typ II | 0.5 kg (6.1%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.4 kg (4.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|----------|------------|
| Boil | Iunga | 50 g | 60 min | 11 % |
| Boil | Motueka | 10 g | 10 min | 4.5 % |
| Boil | WAI-ITI | 10 g | 10 min | 4.1 % |
| Boil | Pacific Gem | 10 g | 10 min | 13.9 % |
| Whirlpool | Motueka | 10 g | 20 min | 7 % |
| Whirlpool | Pacific Gem | 10 g | 20 min | 13.9 % |
| Whirlpool | WAI-ITI | 10 g | 20 min | 4.1 % |
| Dry Hop | Pacific Gem | 80 g | 2 day(s) | 15.3 % |
| Dry Hop | Motueka | 80 g | 2 day(s) | 7 % |
| Dry Hop | WAI-ITI | 80 g | 2 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |
| Bulldog b4 | Ale | Dry | 10 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |