

New zeland ipa

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.1**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 2 kg (29%) | 81 % | 3 |
| Grain | Pilzneński | 3 kg (43.5%) | 81 % | 3 |
| Grain | Pszeniczny | 1 kg (14.5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (7.2%) | 60 % | 3 |
| Grain | Rice, Flaked | 0.4 kg (5.8%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------------|--------|----------|------------|
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Chinook | 30 g | 0 min | 13 % |
| Dry Hop | Nelson Sauvign | 100 g | 2 day(s) | 11 % |
| Dry Hop | Hallertau Blanc | 100 g | 2 day(s) | 11 % |

Yeasts

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