

New Zeland IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- 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 **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (58.3%) | 81 % | 3 |
| Grain | Briess - Pale Ale Malt | 1.5 kg (25%) | 80 % | 7 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Mosaic | 20 g | 55 min | 12.5 % |
| Boil | Citra | 25 g | 5 min | 12 % |
| Whirlpool | Mosaic | 20 g | 10 min | 12.5 % |
| Whirlpool | Enigma (AUS) | 30 g | 10 min | 16.9 % |
| Dry Hop | Motueka | 30 g | 7 day(s) | 6.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | fermentis |