

New Zeland IPA HB

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **74**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **70 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (83.3%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.7%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Kohatu | 20 g | 70 min | 7.8 % |
| Boil | Dr Rudi | 20 g | 30 min | 11.8 % |
| Boil | Pacifica (NZ) | 10 g | 10 min | 4.8 % |
| Aroma (end of boil) | Pacifica (NZ) | 10 g | 30 min | 4.8 % |

Yeasts

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