

Newest Zealander

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (87%)	85 %	7
Adjunct	Platki owsiane	0.25 kg (4.3%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (8.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	20 g	50 min	11.1 %
Aroma (end of boil)	Rakau (NZ)	50 g	5 min	9.5 %
Dry Hop	Wakatu	50 g	5 day(s)	8.5 %
Dry Hop	Nelson Sauvín	30 g	5 day(s)	11 %
Dry Hop	Motueka	50 g	5 day(s)	6.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile