

Nowozelandzka IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **74**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.5 kg (90%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Southern Cross | 30 g | 60 min | 13 % |
| Aroma (end of boil) | Mouteka | 10 g | 10 min | 5.4 % |
| Aroma (end of boil) | Nelson Sauvín | 20 g | 10 min | 11 % |
| Aroma (end of boil) | Herkules | 25 g | 10 min | 17 % |
| Whirlpool | Nelson Sauvín | 10 g | 2 min | 11 % |
| Whirlpool | Mouteka | 20 g | 2 min | 5.4 % |
| Dry Hop | Nelson Sauvín | 30 g | 5 day(s) | 11 % |

Yeasts

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