

# NZ IPA 1

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **5.5**
- 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 **15 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (87.7%)	79 %	6
Grain	Weyermann pszeniczny jasny	0.5 kg (8.8%)	80 %	6
Grain	Caramunich® typ I	0.1 kg (1.8%)	73 %	80
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	40 g	55 min	11 %
Aroma (end of boil)	Motueka	30 g	0 min	7 %
Dry Hop	WAI-ITI	40 g	0 day(s)	4.1 %
Aroma (end of boil)	Nelson Sauvín	30 g	0 min	11 %
Boil	Nelson Sauvín	30 g	5 min	11 %
Aroma (end of boil)	WAI-ITI	20 g	0 min	4.1 %
Dry Hop	Motueka	30 g	0 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis