

## NZ IPA

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- Gravity **14.1 BLG**
- ABV ---
- IBU **35**
- SRM **5.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **0 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Briess - Carapils Malt	0.3 kg (6.3%)	74 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Aroma (end of boil)	Wakatu	30 g	10 min	8.5 %
Aroma (end of boil)	Pacific Gem	15 g	0 min	15.3 %
Aroma (end of boil)	Motueka	30 g	0 min	8 %
Dry Hop	Pacific Gem	30 g	5 day(s)	15.3 %
Dry Hop	Equinox	20 g	5 day(s)	13.1 %

### Yeasts

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