

NZ IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **76**
- SRM **5.2**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Dr Rudi | 30 g | 60 min | 11.8 % |
| Boil | horizon | 10 g | 60 min | 9 % |
| Aroma (end of boil) | Souther cross | 15 g | 15 min | 14 % |
| Aroma (end of boil) | Dr Rudi | 15 g | 15 min | 11.8 % |
| Aroma (end of boil) | Dr Rudi | 10 g | 0 min | 11.8 % |
| Aroma (end of boil) | Green Bullet | 20 g | 0 min | 11 % |
| Dry Hop | Souther cross | 15 g | 7 day(s) | 14 % |
| Dry Hop | Green Bullet | 40 g | 7 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|