

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
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Safale US-05	Ale	Dry	11.5 g	Fermentis
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