

# NZ IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **24**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (88.2%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.9%)	78 %	4
Grain	Platki owsiane	0.3 kg (5.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wakatu	30 g	60 min	5.3 %
Boil	Mouteka	10 g	10 min	5.6 %
Boil	Wakatu	20 g	10 min	5.3 %
Aroma (end of boil)	Green Bullet	10 g	0 min	12.5 %
Aroma (end of boil)	Wakatu	10 g	0 min	5.3 %
Dry Hop	mouteka	20 g	3 day(s)	5.6 %
Dry Hop	Green Bullet	20 g	3 day(s)	12.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Voss Kveik	Ale	Dry	11 g	Lallemand