

# NZ IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 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    | Wakatu        | 30 g   | 55 min   | 8.5 %      |
| Boil    | Motueka       | 10 g   | 10 min   | 7 %        |
| Boil    | Wakatu        | 20 g   | 10 min   | 8.5 %      |
| Boil    | Nelson Sauvín | 10 g   | 0 min    | 11 %       |
| Boil    | Wakatu        | 10 g   | 0 min    | 8.5 %      |
| Dry Hop | Motueka       | 20 g   | 5 day(s) | 7 %        |
| Dry Hop | Nelson Sauvín | 20 g   | 5 day(s) | 11 %       |

## Yeasts

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