

NZ IPA

- Gravity **15.2 BLG**
- ABV **---**
- IBU **61**
- SRM **7.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	3.6 kg (90%)	80 %	6
Grain	Weyermann - Carapils	0.4 kg (10%)	75 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	NZ Green Bullet	10 g	60 min	12.2 %
Boil	NZ Motueka	25 g	30 min	7.3 %
Boil	NZ Kohatu	25 g	5 min	6.6 %
Whirlpool	NZ Green Bullet	20 g	60 min	12.2 %
Dry Hop	NZ Kohatu	25 g	5 day(s)	6.6 %
Dry Hop	NZ Waimea	30 g	3 day(s)	17.2 %
Dry Hop	NZ Motueka	25 g	1 day(s)	7.3 %

Yeasts

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

Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	0 min
Fining	Mech irlandzki	3 g	Boil	10 min