

## NZ IPA - original

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (80.4%) | 85 %  | 7   |
| Grain | Weyermann - Carapils      | 0.3 kg (5.4%)  | 78 %  | 4   |
| Grain | Płatki owsiane            | 0.4 kg (7.1%)  | 85 %  | 3   |
| Grain | Płatki żytnie             | 0.4 kg (7.1%)  | 80 %  | 4   |

### Hops

| Use for             | Name           | Amount | Time     | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil                | Dr Rudi        | 30 g   | 60 min   | 11.8 %     |
| Boil                | Dr Rudi        | 20 g   | 10 min   | 11.8 %     |
| Boil                | Southern Cross | 10 g   | 10 min   | 13 %       |
| Boil                | Iunga          | 30 g   | 10 min   | 11 %       |
| Aroma (end of boil) | Dr Rudi        | 10 g   | 0 min    | 11.8 %     |
| Aroma (end of boil) | Green Bullet   | 10 g   | 0 min    | 11 %       |
| Dry Hop             | Southern Cross | 20 g   | 5 day(s) | 13 %       |
| Dry Hop             | Green Bullet   | 20 g   | 5 day(s) | 11 %       |

### Yeasts

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