

NZ IPA Pacific Jade

- Gravity **15 BLG**
- ABV ---
- IBU **65**
- SRM **5.2**
- 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 **35 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **14.8 liter(s)**

Steps

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

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Weyermann - Pale Ale | 3 kg (90.9%) | 80 % | 6 |
| Grain | Weyermann - Carapils | 0.3 kg (9.1%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil | NZ Pacific Jade | 10 g | 60 min | 13.4 % |
| Boil | NZ Pacific Jade | 15 g | 30 min | 13.4 % |
| Boil | NZ Pacific Jade | 25 g | 5 min | 13.4 % |
| Boil | NZ Pacific Jade | 30 g | 0 min | 13.4 % |
| Dry Hop | NZ Pacific Jade | 20 g | 3 day(s) | 13.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|-------|--------|------------|
| Safale US-05 V | Ale | Slant | 50 ml | --- |