

# NZ IPA Pacific Jade

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- 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  | ---        |