

NZ lekka IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **3.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.8 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Southern Cross | 20 g | 60 min | 12.9 % |
| Boil | Southern Cross | 15 g | 30 min | 12.9 % |
| Boil | Southern Cross | 5 g | 5 min | 12.9 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 0 min | 9.3 % |
| Aroma (end of boil) | Southern Cross | 10 g | 0 min | 12.9 % |
| Whirlpool | Rakau (NZ) | 20 g | 0 min | 9.3 % |
| Dry Hop | Rakau (NZ) | 70 g | 4 day(s) | 9.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------------|
| FM42 Stare Nadreńskie | Ale | Slant | 50 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|---------|----------------|--------|---------|--------|
| Finings | mech irlandzki | 5 g | Boil | 10 min |