

## NZ Red IPA

---

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **74**
- SRM **12.1**
- Style **Red 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 **15.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.7 liter(s)**

### Fermentables

| Type  | Name                | Amount        | Yield  | EBC |
|-------|---------------------|---------------|--------|-----|
| Grain | Pilznieński         | 3 kg (72.3%)  | 81 %   | 4   |
| Grain | Rye, Flaked         | 0.4 kg (9.6%) | 78.3 % | 4   |
| Grain | Weyermann - Carared | 0.3 kg (7.2%) | 75 %   | 45  |
| Grain | Weyermann Specjal W | 0.2 kg (4.8%) | 68 %   | 300 |
| Grain | Pszeniczny          | 0.25 kg (6%)  | 85 %   | 4   |

### Hops

| Use for   | Name    | Amount | Time    | Alpha acid |
|-----------|---------|--------|---------|------------|
| Boil      | Strata  | 25 g   | 60 min  | 13.6 %     |
| Boil      | Motueka | 20 g   | 5 min   | 7 %        |
| Whirlpool | Motueka | 30 g   | 120 min | 7 %        |

### Yeasts

| Name                                     | Type | Form | Amount | Laboratory |
|--|------|------|--------|------------|
| Lallemand - Lalbrew London English-style | Ale  | Dry  | 11.5 g | ---        |