

NZIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **77 C**, Time **30 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **77C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (89.3%) | 80 % | 6 |
| Grain | Carahell | 0.1 kg (1.8%) | 77 % | 26 |
| Grain | Bruntal - Pilsen Malt | 0.5 kg (8.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-----------|------------|
| Boil | Motueka | 20 g | 60 min | 7 % |
| Boil | Chinook | 20 g | 60 min | 13 % |
| Aroma (end of boil) | Motueka | 10 g | 10 min | 7 % |
| Aroma (end of boil) | Wai-iti | 15 g | 10 min | 4.1 % |
| Dry Hop | Wai-iti | 15 g | 10 day(s) | 4.1 % |

Yeasts

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