

NZ Dry hop IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **4.7**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Weizen hell	0.7 kg (10%)	85 %	4
Grain	Haferflocken	0.3 kg (4.3%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	80 g	60 min	8 %
Boil	Amarillo	15 g	15 min	9.5 %
Dry Hop	Wai-iti	100 g	3 day(s)	4.1 %
Dry Hop	Wakatu	40 g	3 day(s)	8.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
New England - LalBrew	Ale	Dry	2 g	LalBrew