

# American/New Zeland IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **58**
- SRM **10**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.1 liter(s)**
- Total mash volume **13.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **10.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	1.7 kg (33.7%)	80 %	35
Grain	Viking Pilsner malt	2.3 kg (45.5%)	82 %	4
Grain	Viking Munich Malt	0.5 kg (9.9%)	78 %	18
Grain	Weyermann - Carapils	0.25 kg (5%)	78 %	4
Grain	Strzegom Karmel 300	0.1 kg (2%)	70 %	299
Grain	Viking Wheat Malt	0.2 kg (4%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	30 g	60 min	14.1 %
Boil	Centennial	30 g	15 min	9.7 %
Boil	Mosaic	30 g	1 min	11.8 %
Dry Hop	Motueka	30 g	7 day(s)	6.6 %

## Yeasts

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