

# New Zealand IPA

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- Gravity **15.7 BLG**
- ABV ---
- IBU **48**
- SRM **7.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Dust Malz Pale Ale	5 kg (87.7%)	79 %	7
Grain	Durst Malz Karmel 30	0.5 kg (8.8%)	75 %	20
Adjunct	Płatki owsiane	0.2 kg (3.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	5 g	60 min	8 %
Boil	Orbit	5 g	60 min	9.8 %
Boil	Motueka	30 g	15 min	8 %
Boil	Orbit	15 g	15 min	9.8 %
Boil	Southern Cross	30 g	15 min	12.8 %
Dry Hop	Motueka	20 g	7 day(s)	8 %
Dry Hop	Orbit	30 g	7 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis