

## new zeland ipa

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **52**
- SRM **3.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (87.7%)	80.5 %	2
Grain	Weyermann - Acidulated Malt	0.2 kg (3.5%)	80 %	6
Grain	Monachijski	0.5 kg (8.8%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvín	30 g	10 min	11 %
Aroma (end of boil)	Orbit	30 g	5 min	9.8 %
Aroma (end of boil)	Nelson Sauvín	40 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	10.5 g	---