

New Zeland IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **4.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (90%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Dr Rudi | 30 g | 60 min | 11.8 % |
| Boil | Southern Cross | 10 g | 10 min | 14 % |
| Boil | Dr Rudi | 20 g | 10 min | 11.8 % |
| Aroma (end of boil) | Pacific Gem | 10 g | 0 min | 15.3 % |
| Aroma (end of boil) | Dr Rudi | 10 g | 0 min | 11.8 % |
| Dry Hop | Southern Cross | 20 g | 2 day(s) | 14 % |
| Dry Hop | Pacific Gem | 20 g | 2 day(s) | 15.3 % |
| Dry Hop | Motueka | 50 g | 2 day(s) | 8 % |

Yeasts

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