

# New Zeland IPA HB

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **74**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2.5 kg (83.3%) | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (16.7%) | 79 %  | 16  |

## Hops

| Use for             | Name          | Amount | Time   | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil                | Kohatu        | 20 g   | 70 min | 7.8 %      |
| Boil                | Dr Rudi       | 20 g   | 30 min | 11.8 %     |
| Boil                | Pacifica (NZ) | 10 g   | 10 min | 4.8 %      |
| Aroma (end of boil) | Pacifica (NZ) | 10 g   | 30 min | 4.8 %      |

## Yeasts

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