

New Zeland Single HOOP IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **60**
- SRM **5.4**

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 **8 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (15.6%)	81 %	5
Adjunct	Płatki jęczmienne	0.4 kg (6.3%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	30 g	30 min	14.5 %
Aroma (end of boil)	Pacific Jade	40 g	15 min	14.5 %

Yeasts

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