

# NewZealand IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **50**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- 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 **90 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 **90 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount        | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt  | 5 kg (90.9%)  | 80 %  | 5   |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (9.1%) | 75 %  | 30  |

## Hops

| Use for             | Name        | Amount | Time     | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil                | Pacific Gem | 15 g   | 60 min   | 12.6 %     |
| Boil                | Waimea      | 25 g   | 30 min   | 14.3 %     |
| Aroma (end of boil) | WAI-ITI     | 25 g   | 15 min   | 1.6 %      |
| Aroma (end of boil) | Waimea      | 25 g   | 0 min    | 14.3 %     |
| Aroma (end of boil) | WAI-ITI     | 25 g   | 0 min    | 4.1 %      |
| Dry Hop             | Waimea      | 50 g   | 3 day(s) | 14.3 %     |
| Dry Hop             | WAI-ITI     | 50 g   | 3 day(s) | 1.6 %      |

## Yeasts

| Name                            | Type | Form | Amount | Laboratory |
|---------------------------------|------|------|--------|------------|
| Mangrove Jack's Hophead Ale M66 | Ale  | Dry  | 50 g   | ---        |