

# NZ AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **42**
- SRM **6**
- 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)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (81.8%)	80 %	5
Grain	Biscuit Malt	0.5 kg (9.1%)	79 %	45
Grain	Bestmalz Carmel Pils	0.5 kg (9.1%)	75 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	20 g	60 min	5.5 %
Aroma (end of boil)	Nelson Sauvignon	20 g	10 min	11.1 %
Aroma (end of boil)	Rakau (NZ)	20 g	15 min	10.7 %
Aroma (end of boil)	Waimea	10 g	30 min	15.3 %
Dry Hop	Nelson Sauvignon	30 g	3 day(s)	11.1 %
Dry Hop	Waimea	30 g	3 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile