

# NZ AU IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (62.5%)	80 %	5
Grain	Weyermann pszeniczny jasny	2 kg (25%)	80 %	6
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Kohatu	50 g	30 min	5.8 %
Boil	Kohatu	50 g	15 min	5.8 %
Aroma (end of boil)	Mosaic	50 g	10 min	12.8 %
Aroma (end of boil)	Nelson Sauvin	50 g	10 min	11.3 %
Dry Hop	Mosaic	50 g	5 day(s)	12.8 %
Dry Hop	Nelson Sauvin	50 g	5 day(s)	11.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis