

# NZ Dry hop IPA

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- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **65**
- SRM **4.7**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%)  | 80 %  | 5   |
| Grain | Weizen hell          | 0.7 kg (10%)  | 85 %  | 4   |
| Grain | Haferflocken         | 0.3 kg (4.3%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Amarillo | 80 g   | 60 min   | 8 %        |
| Boil    | Amarillo | 15 g   | 15 min   | 9.5 %      |
| Dry Hop | Wai-iti  | 100 g  | 3 day(s) | 4.1 %      |
| Dry Hop | Wakatu   | 40 g   | 3 day(s) | 8.5 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| New England - LalBrew | Ale  | Dry  | 2 g    | LalBrew    |