NZ IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **49**
- SRM **4.8**
- 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)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **15.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg *(93.8%)*	85 %	7
Grain	Weyermann - Carapils	0.3 kg *(6.3%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Southern Cross	10 g	5 min	14 %
Boil	Dr Rudi	20 g	5 min	11.8 %
Whirlpool	Dr Rudi	10 g	10 min	11.8 %
Whirlpool	Green Bullet	10 g	10 min	12.3 %
Dry Hop	Green Bullet	20 g	2 day(s)	12.3 %
Dry Hop	Southern Cross	20 g	2 day(s)	14 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.