

## NZ IPA

- Gravity **15.1 BLG**
- ABV ---
- IBU **81**
- SRM **7.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5.5 kg (76.9%) | 79 %  | 6   |
| Grain | Pszeniczny                 | 0.4 kg (5.6%)  | 85 %  | 4   |
| Grain | Weyermann - Carafoam       | 0.15 kg (2.1%) | 81 %  | 5   |
| Grain | Strzegom Monachijski typ I | 1.1 kg (15.4%) | 79 %  | 16  |

### Hops

| Use for | Name             | Amount | Time     | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil    | Pacific Jade     | 25 g   | 60 min   | 13 %       |
| Boil    | Dr Rudi          | 30 g   | 30 min   | 11.8 %     |
| Boil    | Green Bullet     | 30 g   | 15 min   | 11 %       |
| Boil    | Dr Rudi          | 30 g   | 5 min    | 11.8 %     |
| Boil    | Nelson Sauvignon | 25 g   | 5 min    | 11 %       |
| Boil    | Nelson Sauvignon | 25 g   | 0 min    | 11 %       |
| Boil    | WAI-ITI          | 20 g   | 0 min    | 4.1 %      |
| Dry Hop | Green Bullet     | 50 g   | 4 day(s) | 11 %       |
| Dry Hop | Nelson Sauvignon | 50 g   | 4 day(s) | 11 %       |
| Dry Hop | WAI-ITI          | 25 g   | 4 day(s) | 4.1 %      |
| Dry Hop | Dr Rudi          | 25 g   | 4 day(s) | 11.8 %     |

### Yeasts

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