

## NZ ipa

---

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **48**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **32.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (64.3%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (4.3%)	78 %	4
Grain	Platki owsiane	0.6 kg (8.6%)	60 %	3
Grain	Viking Pale Ale malt	1.6 kg (22.9%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	60 min	14.6 %
Boil	Ella (AUS)	20 g	10 min	14.6 %
Boil	Motueka	10 g	10 min	7 %
Aroma (end of boil)	Green Bullet	10 g	0 min	11 %
Aroma (end of boil)	Ella (AUS)	10 g	0 min	14.6 %
Dry Hop	Motueka	20 g	5 day(s)	7 %
Dry Hop	Green Bullet	20 g	5 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis