

## nz ipa

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **67**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **12.9 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **9.9 liter(s)** of strike water to **68.4C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (83.3%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (16.7%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	7 %
Aroma (end of boil)	Nelson Sauvín	30 g	10 min	11 %
Aroma (end of boil)	Motueka	30 g	10 min	7 %
Dry Hop	Nelson Sauvín	15 g	5 day(s)	11 %
Dry Hop	Motueka	20 g	5 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech	2.5 g	Boil	10 min
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