

NZ IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **37**
- SRM **4.7**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- 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 | Briess - Carapils Malt | 0.3 kg (6.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Wakatu | 30 g | 55 min | 8.5 % |
| Boil | Motueka | 10 g | 10 min | 7 % |
| Boil | Wakatu | 20 g | 10 min | 8.5 % |
| Boil | Nelson Sauvín | 10 g | 0 min | 11 % |
| Boil | Wakatu | 10 g | 0 min | 8.5 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 7 % |
| Dry Hop | Nelson Sauvín | 20 g | 5 day(s) | 11 % |

Yeasts

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