

# NZ IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **59**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.03 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **19.3 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **24.1 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                | Southern Cross | 30 g   | 60 min   | 14 %       |
| Aroma (end of boil) | Motueka        | 10 g   | 10 min   | 7 %        |
| Aroma (end of boil) | Nelson Sauvín  | 20 g   | 10 min   | 11 %       |
| Whirlpool           | Motueka        | 20 g   | 0 min    | 7 %        |
| Whirlpool           | Nelson Sauvín  | 10 g   | 0 min    | 11 %       |
| Dry Hop             | Nectarón       | 90 g   | 5 day(s) | 10.5 %     |

## Yeasts

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