

TB: DDH NZ IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **41**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **17.1 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **75C**
- Sparge using **18.5 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (87.7%)	80 %	5
Grain	Karmelowy 50 - Viking Malt	0.2 kg (3.5%)	79 %	50
Grain	Weyermann - Carapils	0.2 kg (3.5%)	78 %	4
Grain	Słód owsiany Fawcett	0.2 kg (3.5%)	61 %	5
Grain	Melanoiden Malt	0.1 kg (1.8%)	80 %	39

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	11 %
Boil	Nelson Sauvín	10 g	30 min	11 %
Boil	Wai-iti	50 g	10 min	4.1 %
Whirlpool	Nelson Sauvín	50 g	10 min	11 %
Dry Hop	Motueka	40 g	3 day(s)	7 %
Dry Hop	Wai-iti	100 g	3 day(s)	4.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	300 ml	Lallemand