

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 |