

## #18 NZ IPA

---

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **35**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.12 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **19.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **0 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **24.2 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	Wakatu	30 g	60 min	8.5 %
Boil	Motueka	10 g	10 min	7 %
Boil	Wakatu	20 g	10 min	8.5 %
Aroma (end of boil)	Green Bullet	10 g	0 min	11 %
Aroma (end of boil)	Wakatu	10 g	0 min	8.5 %
Dry Hop	Motueka	20 g	5 day(s)	7 %
Dry Hop	Green Bullet	20 g	5 day(s)	11 %

### Yeasts

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