

ipa nowa zelandia

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **25**
- SRM **3.1**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	3.5 kg (87.5%)	80.5 %	3
Sugar	maltodekstryna	0.5 kg (12.5%)	90 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Superdelic	5 g	60 min	9.9 %
Whirlpool	Motueka	35 g	15 min	7.5 %
Whirlpool	Superdelic	30 g	15 min	9.9 %
Dry Hop	Superdelic	65 g	3 day(s)	9.9 %
Dry Hop	Motueka	65 g	3 day(s)	7.5 %