

New Hop IPA (New Zeland IPA)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **77**
- SRM **5.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (62.5%)	80 %	5
Grain	Carahell	0.3 kg (6.3%)	77 %	26
Grain	Strzegom Pilzneński	1.5 kg (31.3%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	15 g	60 min	11.8 %
Aroma (end of boil)	Nelson Sauvín	15 g	15 min	11 %
Aroma (end of boil)	WAI-ITI	15 g	15 min	4.1 %
Aroma (end of boil)	Waimea	15 g	15 min	17 %
Aroma (end of boil)	Rakau (NZ)	15 g	15 min	9.5 %
Aroma (end of boil)	Pacific Gem	15 g	15 min	15.3 %
Dry Hop	orbit	30 g	7 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis