

# New Zealand AIPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **45**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **0 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (16.7%)	82 %	5
Grain	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Motueka	10 g	60 min	7 %
Boil	WAI-ITI	10 g	60 min	4.1 %
Boil	WAI-ITI	20 g	10 min	1.6 %
Boil	Motueka	20 g	10 min	7 %
Boil	Galaxy	5 g	10 min	15 %
Aroma (end of boil)	WAI-ITI	30 g	0 min	1.6 %
Aroma (end of boil)	Motueka	20 g	0 min	7 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Dry Hop	WAI-ITI	40 g	5 day(s)	1.6 %

Dry Hop	Motueka	40 g	5 day(s)	7 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Drożdże piwowskie Fermentis Safale™ US-05	Ale	Dry	17.25 g	Fermentis