

# New Zealand IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **53**
- SRM **6.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.6 liter(s)**
- Total mash volume **28.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (60.6%)	80 %	5
Grain	Viking Pilsner malt	2 kg (24.2%)	82 %	4
Grain	Weyermann - Caraamber	0.35 kg (4.2%)	75 %	65
Grain	Strzegom Monachijski typ II	0.5 kg (6.1%)	79 %	22
Grain	Płatki owsiane	0.4 kg (4.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Motueka	10 g	10 min	4.5 %
Boil	WAI-ITI	10 g	10 min	4.1 %
Boil	Pacific Gem	10 g	10 min	13.9 %
Whirlpool	Motueka	10 g	20 min	7 %
Whirlpool	Pacific Gem	10 g	20 min	13.9 %
Whirlpool	WAI-ITI	10 g	20 min	4.1 %
Dry Hop	Pacific Gem	80 g	2 day(s)	15.3 %
Dry Hop	Motueka	80 g	2 day(s)	7 %
Dry Hop	WAI-ITI	80 g	2 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis
Bulldog b4	Ale	Dry	10 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min