

# New Zealand IPA

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- Gravity **15.5 BLG**
- ABV ---
- IBU **80**
- SRM **8.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **26.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **64 C**, Time **30 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Strzegom Karmel 30	1 kg (16.7%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	15 g	60 min	17.3 %
Boil	Waimea	10 g	50 min	17.3 %
Boil	Waimea	15 g	30 min	17.3 %
Boil	Pacific Jade	10 g	30 min	13 %
Boil	Pacific Jade	10 g	10 min	13 %
Boil	Rakau (NZ)	15 g	10 min	9.5 %
Dry Hop	Waimea	10 g	7 day(s)	17 %
Dry Hop	Pacific Jade	15 g	7 day(s)	13 %
Dry Hop	Rakau (NZ)	15 g	7 day(s)	9.5 %
Dry Hop	Pacific Jade	15 g	4 day(s)	13 %
Dry Hop	Rakau (NZ)	20 g	4 day(s)	9.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11 g	Fermentis