

# New Zelan India Pale Ale PK

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **77**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **26.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.3 kg (80.9%)	80 %	5
Grain	Viking Vienna Malt	0.7 kg (10.7%)	79 %	7
Grain	Caraamber	0.3 kg (4.6%)	75 %	59
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	60 min	15.3 %
Dry Hop	Dr Rudi	50 g	14 day(s)	11.8 %
Aroma (end of boil)	Orbit	50 g	5 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis