

## New zeland ipa

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **24**
- SRM **4.1**
- Style **Imperial IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	2 kg (29%)	81 %	3
Grain	Pilzneński	3 kg (43.5%)	81 %	3
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Płatki owsiane	0.5 kg (7.2%)	60 %	3
Grain	Rice, Flaked	0.4 kg (5.8%)	70 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	60 min	13 %
Aroma (end of boil)	Chinook	30 g	0 min	13 %
Dry Hop	Nelson Sauvign	100 g	2 day(s)	11 %
Dry Hop	Hallertau Blanc	100 g	2 day(s)	11 %

### Yeasts

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