

New Zeland IPA

- Gravity **19.3 BLG**
- ABV **8.4 %**
- IBU **47**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **35.1 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **39.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **35.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.95 kg (10.6%)	79 %	10
Grain	Weyermann - Carapils	0.4 kg (4.5%)	78 %	4
Grain	Viking Pale Ale malt	7.3 kg (81.6%)	80 %	5
Grain	Caraamber	0.3 kg (3.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	50 g	90 min	12.2 %
Boil	WAI-ITI	20 g	20 min	5 %
Boil	Motueka	30 g	5 min	7 %
Aroma (end of boil)	Green Bullet	20 g	0 min	12.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	Fermentis