

# NewZeland IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **52**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Carapils      | 0.3 kg (6.3%)  | 78 %  | 4   |
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 %  | 7   |

## Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil                | Dr Rudi | 30 g   | 50 min   | 11.8 %     |
| Boil                | Kohatu  | 10 g   | 10 min   | 7.8 %      |
| Boil                | Dr Rudi | 20 g   | 10 min   | 11.8 %     |
| Aroma (end of boil) | WAI-ITI | 10 g   | 0 min    | 4.1 %      |
| Aroma (end of boil) | Dr Rudi | 10 g   | 0 min    | 11.8 %     |
| Dry Hop             | Kohatu  | 20 g   | 5 day(s) | 7.8 %      |
| Dry Hop             | WAI-ITI | 20 g   | 5 day(s) | 4.1 %      |

## Yeasts

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