

# Nowozelandzka IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **74**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **21.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (90%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	30 g	60 min	13 %
Aroma (end of boil)	Mouteka	10 g	10 min	5.4 %
Aroma (end of boil)	Nelson Sauvin	20 g	10 min	11 %
Aroma (end of boil)	Herkules	25 g	10 min	17 %
Whirlpool	Nelson Sauvin	10 g	2 min	11 %
Whirlpool	Mouteka	20 g	2 min	5.4 %
Dry Hop	Nelson Sauvin	30 g	5 day(s)	11 %

## Yeasts

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