

# NZ AU IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **57**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **20 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **20 min** at **64C**
- Keep mash **40 min** at **72C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **34.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt       | 5 kg (62.5%)  | 80 %  | 5   |
| Grain | Weyermann pszeniczny jasny | 2 kg (25%)    | 80 %  | 6   |
| Grain | Oats, Flaked               | 0.5 kg (6.3%) | 80 %  | 2   |
| Grain | Wheat, Flaked              | 0.5 kg (6.3%) | 77 %  | 4   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Kohatu        | 50 g   | 30 min   | 5.8 %      |
| Boil                | Kohatu        | 50 g   | 15 min   | 5.8 %      |
| Aroma (end of boil) | Mosaic        | 50 g   | 10 min   | 12.8 %     |
| Aroma (end of boil) | Nelson Sauvín | 50 g   | 10 min   | 11.3 %     |
| Dry Hop             | Mosaic        | 50 g   | 5 day(s) | 12.8 %     |
| Dry Hop             | Nelson Sauvín | 50 g   | 5 day(s) | 11.3 %     |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |