

# NZ IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **50**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

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

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Dr Rudi	20 g	10 min	11.8 %
Boil	Kohatu	10 g	10 min	5.7 %
Aroma (end of boil)	Dr Rudi	10 g	0 min	11.8 %
Aroma (end of boil)	Southern Cross	10 g	0 min	11.1 %
Dry Hop	Kohatu	20 g	4 day(s)	5.7 %
Dry Hop	Southern Cross	20 g	4 day(s)	11.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Safale