

# NZ IPA 14 BLG

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **75**
- SRM **4**

## 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 **3.1 liter(s) / kg**
- Mash size **14.9 liter(s)**
- Total mash volume **19.7 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **14.9 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	4.5 kg (93.8%)	80 %	5
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	15 %
Aroma (end of boil)	Kohatu	10 g	10 min	7.8 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Whirlpool	Galaxy	10 g	20 min	15 %
Whirlpool	Southern Cross	10 g	20 min	14 %
Dry Hop	Kohatu	20 g	3 day(s)	7.8 %
Dry Hop	Southern Cross	20 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---