

## NZ IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **54**
- SRM **13.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **33 liter(s)**
- Trub loss **5 %**
- Size with trub loss **34.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **41.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	6.8 kg (98.6%)	80 %	35
Liquid Extract	ekstrakt słodowy ciemny Bruntal	0.1 kg (1.4%)	90 %	621

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	2 g	60 min	11.2 %
Boil	Rakau (NZ)	2 g	60 min	10.7 %
Boil	Dr Rudi	2 g	60 min	11.9 %
Boil	Eureka!	2 g	60 min	18 %
Boil	Nelson Sauvignon	10 g	30 min	11.2 %
Boil	Rakau (NZ)	10 g	30 min	10.7 %
Boil	Dr Rudi	10 g	30 min	11.9 %
Boil	Eureka!	10 g	30 min	18 %
Boil	Nelson Sauvignon	10 g	15 min	11.2 %
Boil	Rakau (NZ)	10 g	15 min	10.7 %
Boil	Dr Rudi	10 g	15 min	11.9 %
Boil	Eureka!	10 g	15 min	18 %
Boil	Nelson Sauvignon	10 g	5 min	11.2 %
Boil	Rakau (NZ)	10 g	5 min	10.7 %
Boil	Dr Rudi	10 g	5 min	11.9 %
Boil	Eureka!	10 g	5 min	18 %
Dry Hop	Nelson Sauvignon	15 g	2 day(s)	11.2 %
Dry Hop	Rakau (NZ)	15 g	2 day(s)	10.7 %
Dry Hop	Dr Rudi	15 g	2 day(s)	11.9 %
Dry Hop	Eureka!	15 g	2 day(s)	18 %