

NZ IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **55**
- SRM **5.1**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Viking Pilsner malt	1.2 kg (16.2%)	82 %	4
Grain	Jęczmień niestodowany	0.2 kg (2.7%)	75 %	2
Grain	Viking Wheat Malt	0.5 kg (6.8%)	83 %	5
Grain	Viking Munich Malt	0.5 kg (6.8%)	78 %	18

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	25 g	60 min	15.3 %
Boil	Pacific Gem	25 g	20 min	15.3 %
Boil	Pacifica (NZ)	25 g	0 min	4.8 %
Boil	Motueka	25 g	0 min	7 %
Boil	WAI-ITI	25 g	20 min	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	11 g	---