

## NZ IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **43**
- SRM **4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 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 **19.5 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 **19.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (61.5%)	80 %	5
Grain	Weyermann - Pilsner Malt	1 kg (15.4%)	81 %	5
Grain	Weyermann - Carapils	0.5 kg (7.7%)	78 %	4
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	30 g	60 min	12.5 %
Boil	Pacific Jade	20 g	5 min	12.5 %
Aroma (end of boil)	Mosaic	50 g	2 min	10.4 %
Aroma (end of boil)	Nelson Sauvignon	50 g	2 min	11.8 %
Dry Hop	Mosaic	50 g	5 day(s)	10.4 %
Dry Hop	Nelson Sauvignon	50 g	5 day(s)	11.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

## Notes

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