

## NZ IPA (BA)

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **63**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **16.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	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	Ella (AUS)	30 g	60 min	14.6 %
Boil	Motueka	10 g	10 min	7 %
Boil	Ella (AUS)	20 g	10 min	14.6 %
Aroma (end of boil)	Green Bullet	10 g	0 min	11 %
Aroma (end of boil)	Ella (AUS)	10 g	0 min	14.6 %

### Yeasts

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

### Notes

- na zimno na 5 dni dodać 20g Motueka i 20g Green Bullet  
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