

# NZ IPA Browamator dochmielone

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **28**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **22.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## 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	Wakatu	30 g	35 min	8.5 %
Aroma (end of boil)	Motueka	30 g	1 min	7 %
Whirlpool	Wakatu	30 g	1 min	8.5 %
Whirlpool	Motueka	60 g	1 min	7 %
Dry Hop	Lemon drop	100 g	10 day(s)	4.6 %

## Yeasts

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