

NZ IPA - original

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (80.4%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (5.4%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (7.1%) | 85 % | 3 |
| Grain | Płatki żytnie | 0.4 kg (7.1%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Dr Rudi | 30 g | 60 min | 11.8 % |
| Boil | Dr Rudi | 20 g | 10 min | 11.8 % |
| Boil | Southern Cross | 10 g | 10 min | 13 % |
| Boil | Iunga | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Dr Rudi | 10 g | 0 min | 11.8 % |
| Aroma (end of boil) | Green Bullet | 10 g | 0 min | 11 % |
| Dry Hop | Southern Cross | 20 g | 5 day(s) | 13 % |
| Dry Hop | Green Bullet | 20 g | 5 day(s) | 11 % |

Yeasts

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