

# NZ MARY

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- Gravity **13.7 BLG**
- ABV ---
- IBU **96**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5 kg (100%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Rakau (NZ)	20 g	30 min	9.5 %
Boil	Kohatu	20 g	30 min	7.8 %
Aroma (end of boil)	Rakau (NZ)	10 g	10 min	9.5 %
Aroma (end of boil)	Kohatu	10 g	10 min	7.8 %
Dry Hop	Rakau (NZ)	20 g	7 day(s)	9.5 %
Dry Hop	Kohatu	20 g	7 day(s)	7.8 %

## Yeasts

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