

New Zealand IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **53**
- SRM **4.8**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 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)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (90%)	85 %	7
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Southern Cross	10 g	10 min	14 %
Boil	Dr Rudi	20 g	10 min	11.8 %
Aroma (end of boil)	Pacific Gem	10 g	0 min	15.3 %
Aroma (end of boil)	Dr Rudi	10 g	0 min	11.8 %
Dry Hop	Southern Cross	20 g	2 day(s)	14 %
Dry Hop	Pacific Gem	20 g	2 day(s)	15.3 %
Dry Hop	Motueka	50 g	2 day(s)	8 %

Yeasts

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