

## #22 New Zealand IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **6.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **26.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (60.3%)	80 %	5
Grain	Strzegom Monachijski typ I	0.5 kg (7.9%)	79 %	16
Grain	Strzegom Pszeniczny	1 kg (15.9%)	81 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (7.9%)	75 %	30
Grain	Płatki owsiane	0.5 kg (7.9%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	20 g	50 min	11 %
Aroma (end of boil)	Waimea	20 g	15 min	17 %
Aroma (end of boil)	Nelson Sauvignon	15 g	10 min	11 %
Dry Hop	nectaron	20 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand