

# IPA Nowo Zelandzka

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.6 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **20.9 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **29.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (90.9%)	85 %	7
Grain	Weyermann pszeniczny jasny	0.5 kg (9.1%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	55 min	11 %
Boil	Pacific Gem	30 g	5 min	15.3 %
Boil	Pacifica (NZ)	15 g	55 min	4.8 %
Aroma (end of boil)	Green Bullet	15 g	70 min	11 %
Aroma (end of boil)	Pacifica (NZ)	15 g	70 min	4.8 %
Dry Hop	Marynka	30 g	6 day(s)	10 %

## Yeasts

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