

New Zealand IPA

- Gravity **15.7 BLG**
- ABV ---
- IBU **48**
- SRM **7.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------|---------------|-------|-----|
| Grain | Dust Malz Pale Ale | 5 kg (87.7%) | 79 % | 7 |
| Grain | Durst Malz Karmel 30 | 0.5 kg (8.8%) | 75 % | 20 |
| Adjunct | Płatki owsiane | 0.2 kg (3.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil | Motueka | 5 g | 60 min | 8 % |
| Boil | Orbit | 5 g | 60 min | 9.8 % |
| Boil | Motueka | 30 g | 15 min | 8 % |
| Boil | Orbit | 15 g | 15 min | 9.8 % |
| Boil | Southern Cross | 30 g | 15 min | 12.8 % |
| Dry Hop | Motueka | 20 g | 7 day(s) | 8 % |
| Dry Hop | Orbit | 30 g | 7 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | Fermentis |