

# New Zealand IPA

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- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **3.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **25.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (100%)	80 %	5
Grain	Red Ale	0 kg	80 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	65 min	15.3 %
Aroma (end of boil)	Pacific Gem	15 g	5 min	15.3 %
Aroma (end of boil)	Southern Cross	30 g	5 min	12 %
Dry Hop	Rakau (NZ)	30 g	14 day(s)	9.5 %
Dry Hop	Racau (NZ)	30 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	12 g	Safale