

New Zeland IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **45**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **50 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **50 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (58.3%)	81 %	3
Grain	Briess - Pale Ale Malt	1.5 kg (25%)	80 %	7
Grain	Płatki owsiane	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	20 g	55 min	12.5 %
Boil	Citra	25 g	5 min	12 %
Whirlpool	Mosaic	20 g	10 min	12.5 %
Whirlpool	Enigma (AUS)	30 g	10 min	16.9 %
Dry Hop	Motueka	30 g	7 day(s)	6.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	fermentis