

# NZ Black IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **79**
- SRM **36.9**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (82.1%)	80 %	5
Grain	Strzegom Karmel 300	0.5 kg (7.5%)	70 %	299
Grain	Viking Czekoladowy ciemny	0.4 kg (6%)	67 %	900
Grain	Carafa II	0.3 kg (4.5%)	70 %	812

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon Blanc	30 g	60 min	11 %
Boil	Nelson Sauvignon Blanc	30 g	20 min	11 %
Aroma (end of boil)	Nectarone	60 g	10 min	10.5 %
Aroma (end of boil)	Nelson Sauvignon Blanc	30 g	5 min	11 %
Dry Hop	Nectarone	90 g	7 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis