

# NZ Cold IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.6 kg (83.6%)	81 %	5
Grain	Rice, Flaked	0.4 kg (7.3%)	70 %	2
Grain	Weyermann - Carapils	0.3 kg (5.5%)	78 %	4
Grain	Chit Malt	0.2 kg (3.6%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	10 g	60 min	7 %
Boil	Motueka	20 g	15 min	7 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Whirlpool	Galaxy	50 g	20 min	15 %
Dry Hop	Riwaka	100 g	3 day(s)	7.1 %
Dry Hop	Nectaron	100 g	3 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
LALLEMAND - Novalager 11.5g	Lager	Dry	11 g	Lallemand