

NZ IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (76.9%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (15.4%) | 80 % | 16 |
| Grain | Płatki owsiane | 0.5 kg (7.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Pacific Jade | 25 g | 60 min | 11.6 % |
| Boil | Nelson Sauvín | 25 g | 15 min | 10.7 % |
| Boil | Nectarón | 20 g | 5 min | 9.9 % |
| Aroma (end of boil) | Nelson Sauvín | 25 g | 1 min | 10.7 % |
| Aroma (end of boil) | Nectarón | 50 g | 1 min | 9.9 % |
| Aroma (end of boil) | Wai-iti | 50 g | 1 min | 1.5 % |
| Dry Hop | Nectarón | 30 g | 4 day(s) | 9.9 % |
| Dry Hop | Wai-iti | 50 g | 4 day(s) | 1.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| lallemand - lalbrew ale | Ale | Dry | 11 g | --- |