

# NZ IPA

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- Gravity **13.6 BLG**
- ABV ---
- IBU **84**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	3 kg (57.1%)	78 %	6
Grain	Briess - Wheat Malt, Red	0.25 kg (4.8%)	81 %	5
Grain	Briess - Pilsen Malt	2 kg (38.1%)	80.5 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Aroma (end of boil)	Waimea	50 g	15 min	17 %
Whirlpool	WAI-ITI	30 g	0 min	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
British Ale M07	Ale	Dry	10 g	Mangrove Jack's