

# NZ IPA Green Bullet

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **35 %/h**
- Boil size **16.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **14.9 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale      | 2.5 kg (75.8%) | 80 %  | 6   |
| Grain | Weyermann - Monachijski I | 0.6 kg (18.2%) | 80 %  | 16  |
| Grain | Weyermann - Carared       | 0.2 kg (6.1%)  | 74 %  | 50  |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | NZ Green Bullet | 10 g   | 60 min   | 12.6 %     |
| Boil    | NZ Green Bullet | 15 g   | 30 min   | 12.6 %     |
| Boil    | NZ Green Bullet | 30 g   | 5 min    | 12.6 %     |
| Boil    | NZ Green Bullet | 25 g   | 0 min    | 12.6 %     |
| Dry Hop | NZ Green Bullet | 20 g   | 3 day(s) | 12.6 %     |

## Yeasts

| Name            | Type | Form  | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| Safale US-05 II | Ale  | Slant | 50 ml  | ---        |