

# NZ lekka IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **47**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.9 liter(s) / kg**
- Mash size **14.8 liter(s)**
- Total mash volume **18.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.8 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	20 g	60 min	12.9 %
Boil	Southern Cross	15 g	30 min	12.9 %
Boil	Southern Cross	5 g	5 min	12.9 %
Aroma (end of boil)	Rakau (NZ)	10 g	0 min	9.3 %
Aroma (end of boil)	Southern Cross	10 g	0 min	12.9 %
Whirlpool	Rakau (NZ)	20 g	0 min	9.3 %
Dry Hop	Rakau (NZ)	70 g	4 day(s)	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM42 Stare Nadreńskie	Ale	Slant	50 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Finings	mech irlandzki	5 g	Boil	10 min