

# NZ Red IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **43**
- SRM **13.5**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (88.2%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (9.8%)	75 %	45
Grain	Carafa III	0.1 kg (2%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	60 min	6 %
Boil	Cascade	15 g	30 min	6 %
Aroma (end of boil)	Kohatu	30 g	15 min	7.8 %
Whirlpool	Kohatu	30 g	0 min	7.8 %
Dry Hop	Kohatu	60 g	5 day(s)	7.8 %