

# NZ SMASH IPA

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- Gravity **10 BLG**
- ABV **4 %**
- IBU **49**
- SRM **3.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | Nelson Sauvín | 10 g   | 60 min   | 11 %       |
| Boil      | Nelson Sauvín | 10 g   | 30 min   | 11 %       |
| Boil      | Nelson Sauvín | 15 g   | 15 min   | 11 %       |
| Boil      | Nelson Sauvín | 15 g   | 5 min    | 11 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 10 min   | 11 %       |
| Dry Hop   | Nelson Sauvín | 100 g  | 2 day(s) | 11 %       |

## Yeasts

| Name                  | Type | Form   | Amount | Laboratory  |
|-----------------------|------|--------|--------|-------------|
| Wyeast - American Ale | Ale  | Liquid | 125 ml | Wyeast Labs |