

## New Zeland IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **67 C**, Time **30 min**
- Temp **64 C**, Time **30 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **67C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

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

### Hops

| Use for             | Name           | Amount | Time   | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil                | Green Bullet   | 25 g   | 30 min | 11 %       |
| Boil                | southern cross | 25 g   | 30 min | 12 %       |
| Aroma (end of boil) | southern cross | 25 g   | 0 min  | 12 %       |
| Whirlpool           | Green Bullet   | 15 g   | 0 min  | 11 %       |
| Whirlpool           | southern cross | 40 g   | 0 min  | 12 %       |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 100 ml | Fermentis  |