

# Browamator NZ IPA 14°

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **54**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **23.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **76C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **23.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Aroma (end of boil)	Sticklebract	10 g	10 min	12 %
Aroma (end of boil)	Dr Rudi	20 g	10 min	11.8 %
Whirlpool	Pacific Gem	10 g	0 min	15.3 %
Whirlpool	Dr Rudi	10 g	0 min	11.8 %
Dry Hop	Sticklebract	20 g	5 day(s)	12 %
Dry Hop	Pacific Gem	20 g	5 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Whirlflock T	1.25 g	Boil	5 min

## Notes

- NZ IPA 14°Blg 5,0% ABV

wg. Instrukcji zacierać aż do negatywnej próby jodowej  
*Mar 29, 2018, 10:35 PM*