

# HAzy NZ IPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **5.4**
- Style **English 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (35.3%)	80 %	5
Grain	Słód pszeniczny Bestmalz	3 kg (35.3%)	82 %	5
Grain	Słód owsiany Fawcett	1 kg (11.8%)	61 %	5
Grain	Płatki pszeniczne	1 kg (11.8%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.9%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	---	11 %
Whirlpool	Motueka	16 g	---	7 %
Whirlpool	Pacifica (NZ)	50 g	---	4.8 %
Dry Hop	Nelson Sauvín	100 g	---	11 %
w dwóch porcjach, pierwsza z drożdżami				
Dry Hop	Motueka	33 g	---	7 %
w dwóch porcjach, pierwsza z drożdżami				
Dry Hop	Pacifica (NZ)	50 g	---	4.8 %
w dwóch porcjach, pierwsza z drożdżami				

## Yeasts

Name	Type	Form	Amount	Laboratory
s-33	Ale	Dry	12 g	---