

# 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   | ---        |