

# New Zealand Hazy IPA

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **42 liter(s)**
- Trub loss **5 %**
- Size with trub loss **45.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **55 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **49 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **36.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **30.5 liter(s)** of **76C** water or to achieve **55 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (65.3%)	85 %	7
Grain	Weyermann pszeniczny jasny	1.5 kg (12.2%)	80 %	6
Grain	Weyermann - Carapils	1 kg (8.2%)	78 %	4
Grain	Płatki pszeniczne	1 kg (8.2%)	85 %	3
Grain	Płatki owsiane	0.75 kg (6.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	50 g	35 min	13 %
Boil	Motueka	60 g	10 min	7 %
Aroma (end of boil)	Rakau (NZ)	50 g	5 min	9.5 %
Whirlpool	Galaxy	50 g	30 min	15 %
Whirlpool	WAI-ITI	50 g	30 min	4.1 %
Dry Hop	WAI-ITI	50 g	7 day(s)	4.1 %
Dry Hop	WAI-ITI	50 g	4 day(s)	4.1 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP013 - London Ale Yeast	Ale	Liquid	80 ml	White Labs