

New Zealand IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **97**
- SRM **5.9**
- 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 **15 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.8 liter(s)**
- Total mash volume **17 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **12.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (86%)	79 %	6
Adjunct	Płatki owsiane	0.4 kg (8.6%)	85 %	3
Grain	Strzegom Monachijski typ II	0.25 kg (5.4%)	79 %	22

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	15 g	60 min	15.3 %
Boil	Nelson Sauvin	10 g	45 min	11 %
Boil	Pacific Gem	20 g	30 min	15.3 %
Boil	WAI-ITI	10 g	15 min	4.1 %
Aroma (end of boil)	Pacific Gem	15 g	5 min	15.3 %
Aroma (end of boil)	Nelson Sauvin	20 g	5 min	11 %
Aroma (end of boil)	WAI-ITI	20 g	1 min	4.1 %
Dry Hop	Nelson Sauvin	20 g	5 day(s)	11 %
Dry Hop	WAI-ITI	70 g	3 day(s)	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11 g	Fermentis
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