

# New Zealand IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **32**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **16 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (37.4%)	80 %	4
Grain	Strzegom Pale Ale	1.5 kg (28%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (18.7%)	81 %	6
Grain	Biscuit Malt	0.25 kg (4.7%)	79 %	45
Grain	Strzegom Karmel 30	0.1 kg (1.9%)	75 %	30
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	15 g	60 min	11 %
Boil	Motueka	25 g	15 min	7 %
Boil	Rakau (NZ)	20 g	10 min	9.5 %
Aroma (end of boil)	Motueka	25 g	0 min	7 %
Whirlpool	Rakau (NZ)	25 g	0 min	9.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	12 min
Water Agent	Gips piwowarski	4 g	Mash	---