

Nowozelandzkie IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **36**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Pacific Gem | 15 g | 60 min | 15.3 % |
| Boil | Wakatu | 30 g | 10 min | 7 % |
| Boil | Pacific Gem | 15 g | 1 min | 15.3 % |
| Boil | Motueka | 20 g | 1 min | 7 % |
| Dry Hop | Pacific Gem | 30 g | 5 day(s) | 15.3 % |
| Dry Hop | Motueka | 10 g | 5 day(s) | 7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------|--------|---------|-------|
| Fining | Briesol | 10 g | Boil | 5 min |

Notes

- Ferm. burz. 7 dni w temp. 19-21 C.
Ferm. cicha 14 dni w temp. 19-21 C.
Refermentacja 14 w temp. 19-21 C.
Leżakowanie 7-14 dni w temp. < 15 C.
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