

NZ IPA #2

- Gravity **16.1 BLG**
- ABV ---
- IBU **94**
- SRM **6.5**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (83.3%)	79 %	6
Grain	Weyermann - Carapils	0.5 kg (8.3%)	78 %	4
Grain	Strzegom pszeniczny	0.5 kg (8.3%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	30 g	45 min	15.3 %
Boil	Green Bullet	20 g	45 min	11 %
Boil	Pacific Jade	50 g	10 min	14.6 %
Dry Hop	Waimea	20 g	10 day(s)	15.3 %
Dry Hop	Green Bullet	30 g	5 day(s)	11 %
Dry Hop	Pacific Jade	50 g	5 day(s)	14.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	safale

Extras

Type	Name	Amount	Use for	Time
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Fining	mech irlandzki	6 g	Boil	7 min
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