

# NZ IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **72**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 4.8 kg (75%)   | 79 %  | 6   |
| Grain | Strzegom Wiedeński   | 0.9 kg (14.1%) | 79 %  | 10  |
| Grain | Viking Cara Plus     | 0.2 kg (3.1%)  | 75 %  | 10  |
| Grain | Strzegom Bursztynowy | 0.5 kg (7.8%)  | 70 %  | 70  |

## Hops

| Use for | Name         | Amount | Time     | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil    | Green Bullet | 50 g   | 60 min   | 12.9 %     |
| Boil    | WAI-ITI      | 40 g   | 15 min   | 2.8 %      |
| Boil    | WAI-ITI      | 30 g   | 5 min    | 2.8 %      |
| Boil    | WAI-ITI      | 30 g   | 1 min    | 2.8 %      |
| Dry Hop | WAI-ITI      | 50 g   | 5 day(s) | 2.8 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.5 g | Fermentis  |