

# NZ NEIPA 16 BLG

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **42**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (62.5%)	80 %	4
Grain	Weyermann pszeniczny jasny	2 kg (25%)	80 %	6
Grain	Oats, Flaked	0.5 kg (6.3%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (6.3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Pacific Jade	15 g	90 min	12.5 %
Boil	Pacific Jade	15 g	60 min	12.5 %
Aroma (end of boil)	Mosaic	100 g	3 min	13.2 %
Dry Hop	Pacific Jade	85 g	10 day(s)	12.5 %
W pierwszy dzień burzliwej fermentacji				
Dry Hop	Citra	100 g	5 day(s)	13.1 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11.8 %

## Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
New England Ale	Ale	Dry	22 g	Lallemand