

# NZ NZSIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **5.6**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (60%)	80 %	7
Grain	Pszeniczny	0.5 kg (10%)	85 %	4
Grain	Weyermann - Bohemian Pilsner Malt	0.5 kg (10%)	81 %	4
Grain	płatki żytnie	0.3 kg (6%)	70 %	8
Grain	Płatki owsiane	0.3 kg (6%)	85 %	3
Grain	płatki jęczmienne	0.3 kg (6%)	70 %	3
Grain	Carabohemian	0.1 kg (2%)	70 %	190

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern cross	10 g	30 min	14 %
Boil	southern cross	20 g	15 min	14 %
Aroma (end of boil)	Rakau (NZ)	30 g	1 min	9.5 %
Aroma (end of boil)	Southern cross	30 g	1 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale