

# NZ Wheat Black IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **60**
- SRM **39.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4 kg (55.2%)	80 %	7
Grain	Weyermann - Dark Wheat Malt	2 kg (27.6%)	85 %	14
Grain	Carafa III	0.5 kg (6.9%)	70 %	1034
Grain	Caramel/Crystal Malt - 120L	0.5 kg (6.9%)	72 %	236
Grain	Black Barley (Roast Barley)	0.25 kg (3.4%)	55 %	985

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Magnum	20 g	60 min	13.5 %
Boil	Rakau (NZ)	15 g	60 min	9.5 %
Boil	Wakatu	15 g	40 min	8.5 %
Boil	WAI-ITI	15 g	20 min	4.1 %
Boil	Waktu	15 g	0 min	8.5 %
Boil	WAI-ITI	15 g	0 min	4.1 %
Boil	Rakau (NZ)	15 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	10 ml	Fermentum Mobile