

# nzbipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **27.7**
- Style **Black IPA**

## 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.15 kg (54.3%)	79 %	6
Grain	Strzegom Wiedeński	1.2 kg (20.7%)	79 %	10
Grain	Strzegom Pszeniczny	0.5 kg (8.6%)	81 %	6
Grain	Strzegom Karmel 30	0.45 kg (7.8%)	75 %	30
Grain	Carafa III	0.5 kg (8.6%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	11 %
Boil	Nelson Sauvín	15 g	45 min	14 %
Boil	Nelson Sauvín	15 g	30 min	14 %
Boil	Motueka	30 g	15 min	7 %
Boil	Nelson Sauvín	15 g	10 min	14 %
Boil	Motueka	30 g	5 min	15.1 %
Dry Hop	Motueka	100 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-05	Ale	Dry	11 g	---
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