

NZIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **59**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (58.4%)	80 %	5
Grain	Strzegom Wiedeński	1.5 kg (21.9%)	79 %	10
Grain	Strzegom Pszeniczny	0.75 kg (10.9%)	81 %	6
Grain	Carabelge	0.3 kg (4.4%)	80 %	30
Grain	Biscuit Malt	0.3 kg (4.4%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	55 min	11 %
Boil	tai-heke	15 g	15 min	7.6 %
Boil	WAI-ITI	25 g	10 min	3.3 %
Aroma (end of boil)	tai-heke	35 g	5 min	7.6 %
Aroma (end of boil)	WAI-ITI	26 g	0 min	3.3 %
Aroma (end of boil)	tai-heke	15 g	0 min	7.6 %
Dry Hop	Taiheke	32 g	3 day(s)	7.6 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	11 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	---

Notes

- Brzeczka przed chmieleniem ok 24 L - 16 BRIX
Po chmieleniu 21 L - 17 BRIX
Drożdże uwodnione zadane w temp. 16 st.
Fermentacja od 17 st. do 10.03.
Później 18 st.
21.03 10 brix, w kalkulatorze: 5.29 blg, albo 1.02 cb czyli 5 blg.

24.03 pomiar 9,7brix - 4,6 blg
26.03 - j/w
29.03- chmielenie na zimno
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