

West Coast New Zealand IPA (WC NZ IPA)

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **67**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (83.3%)	81 %	5
Grain	Płatki pszeniczne	1 kg (16.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	12 %
Boil	Pacific Gem	25 g	5 min	14.6 %
Boil	Pacific Jade	25 g	5 min	13.4 %
Aroma (end of boil)	Pacific Gem	25 g	1 min	14.6 %
Aroma (end of boil)	Pacific Jade	25 g	1 min	13.4 %
Dry Hop	Pacific Gem	50 g	5 day(s)	14.6 %
Dry Hop	Pacific Jade	50 g	5 day(s)	13.4 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Siarczan wapnia	3 g	Boil	60 min
Water Agent	Chlorek wapnia	2 g	Boil	60 min
Water Agent	Cynk + odżywka	1 g	Boil	60 min

Notes

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