

#52 Wheat Ipka najlepsza nowozelandzka

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **20**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3 kg (51.3%)	85 %	7
Grain	Pszeniczny	2 kg (34.2%)	85 %	4
Grain	Płatki owsiane	0.6 kg (10.3%)	85 %	3
Grain	Weyermann - Carapils	0.25 kg (4.3%)	78 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	25 g	10 min	11 %
Aroma (end of boil)	Waimea	15 g	5 min	14 %
Aroma (end of boil)	Nelson Sauvignon	15 g	5 min	11 %
Aroma (end of boil)	Rakau (NZ)	15 g	5 min	9.5 %
Aroma (end of boil)	Waimea	15 g	0 min	17 %
Aroma (end of boil)	Nelson Sauvignon	15 g	0 min	11 %
Aroma (end of boil)	Rakau (NZ)	15 g	0 min	9.5 %
Whirlpool	Waimea	20 g	0 min	17 %
Whirlpool	Nelson Sauvignon	20 g	0 min	11 %

Whirlpool	Rakau (NZ)	20 g	0 min	9.5 %
Dry Hop	Waimea	50 g	2 day(s)	17 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %
Dry Hop	Rakau (NZ)	50 g	2 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1000 ml	Fermentum Mobile