NZIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **51**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(71.4%)*	80 %	5
Grain	Pszeniczny	1 kg *(14.3%)*	85 %	4
Grain	Płatki pszeniczne	0.5 kg *(7.1%)*	85 %	3
Grain	Płatki owsiane	0.5 kg *(7.1%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	50 g	30 min	13.4 %
Aroma (end of boil)	Rakau (NZ)	20 g	5 min	9.5 %
Aroma (end of boil)	WAI-ITI	20 g	5 min	4.1 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Whirlpool	Rakau (NZ)	20 g	0 min	9.5 %
Dodać przy temp 79°C na 30min				
Whirlpool	WAI-ITI	20 g	0 min	4.1 %
Dodać przy temp 79°C na 30min				
Whirlpool	Motueka	20 g	0 min	7 %
Dodać przy temp 79°C na 30min				
Dry Hop	Rakau (NZ)	50 g	3 day(s)	9.5 %

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Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	WAI-ITI	50 g	3 day(s)	4.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	1500 ml	Fermentum Mobile