

NZIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (13.3%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 2.5 kg (33.3%) | 79 % | 10 |
| Grain | Viking Pilsner malt | 3 kg (40%) | 82 % | 4 |
| Grain | Strzegom Karmel 30 | 0.3 kg (4%) | 75 % | 30 |
| Grain | Monachijski | 0.5 kg (6.7%) | 80 % | 16 |
| Sugar | Cukier biały | 0.2 kg (2.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil | Nugget pl | 40 g | 60 min | 8.7 % |
| Boil | Hallertau Blanc | 10 g | 15 min | 9.8 % |
| Whirlpool | Nectaron | 20 g | 10 min | 13.6 % |
| Whirlpool | Hallertau Blanc | 10 g | 10 min | 9.8 % |
| Dry Hop | Nectaron | 30 g | 4 day(s) | 13.6 % |
| Dry Hop | Hallertau Blanc | 10 g | 4 day(s) | 9.8 % |