CK New Zealand Hazy IPA

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **23**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg *(80%)*	82 %	4
Grain	Pszeniczny	0.5 kg *(6.7%)*	85 %	4
Grain	Monachijski	0.5 kg *(6.7%)*	80 %	16
Grain	Płatki pszeniczne	0.2 kg *(2.7%)*	60 %	3
Grain	Płatki owsiane	0.3 kg *(4%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	50 g	20 min	7 %
Aroma (end of boil)	Motueka	50 g	5 min	7 %
Dry Hop	Nectaron	100 g	3 day(s)	10.5 %
Dry Hop	Nelson Sauvin	100 g	3 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis

Extras

Type	Name	Amount	Use for	Time

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Other	Witamina C	5 g	Secondary	3 day(s)