Nowozelandzka IPA BA

- Gravity **14.1 BLG**
- ABV **---**
- IBU **62**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **27.9 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.92 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **70 C**, Time **65 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **78.6C**
- Add grains
- Keep mash **65 min** at **70C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Carapils	0.3 kg *(6.3%)*	78 %	4
Grain	Weyermann - Pale Wheat Malt	4.5 kg *(93.8%)*	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	5 min	12.5 %
Boil	Green Bullet	20 g	55 min	12.5 %
Boil	Green Bullet	10 g	65 min	12.5 %
Boil	Motueka	10 g	65 min	7 %
Boil	Pacifica (NZ)	10 g	65 min	5.5 %
Dry Hop	Motueka	20 g	16 day(s)	7 %
Dry Hop	Pacifica (NZ)	20 g	16 day(s)	5.5 %
Dry Hop	Citra	15 g	17 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

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

Type	Name	Amount	Use for	Time
Other	Glukoza	130 g	Bottling	---