NZ-A IPA

- Gravity **19.2 BLG**
- ABV **---**
- IBU **63**
- SRM **11.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **71 C**, Time **40 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **71C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg *(79.4%)*	85 %	7
Grain	Monachijski	0.7 kg *(11.1%)*	80 %	16
Grain	brewferm cara crystal	0.3 kg *(4.8%)*	80 %	120
Sugar	cukier	0.3 kg *(4.8%)*	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	105 min	13.5 %
Boil	Cascade	30 g	55 min	6 %
Boil	Cascade	20 g	20 min	6 %
Boil	Willamette	30 g	20 min	5 %
Boil	Cascade	10 g	5 min	6 %
Boil	Willamette	30 g	5 min	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	7 g	Safale

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