NZ IPA

- Gravity **15.1 BLG**
- ABV **---**
- IBU **81**
- SRM **7.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **9 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.2 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.5 kg *(76.9%)*	79 %	6
Grain	Pszeniczny	0.4 kg *(5.6%)*	85 %	4
Grain	Weyermann - Carafoam	0.15 kg *(2.1%)*	81 %	5
Grain	Strzegom Monachijski typ I	1.1 kg *(15.4%)*	79 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	25 g	60 min	13 %
Boil	Dr Rudi	30 g	30 min	11.8 %
Boil	Green Bullet	30 g	15 min	11 %
Boil	Dr Rudi	30 g	5 min	11.8 %
Boil	Nelson Sauvin	25 g	5 min	11 %
Boil	Nelson Sauvin	25 g	0 min	11 %
Boil	WAI-ITI	20 g	0 min	4.1 %
Dry Hop	Green Bullet	50 g	4 day(s)	11 %
Dry Hop	Nelson Sauvin	50 g	4 day(s)	11 %
Dry Hop	WAI-ITI	25 g	4 day(s)	4.1 %
Dry Hop	Dr Rudi	25 g	4 day(s)	11.8 %

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

Yeasts

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