

nzswcipa

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **41**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.8 liter(s)**
- Total mash volume **12.6 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **9.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **75C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Pilsen | 2.6 kg (92.9%) | 80.5 % | 4 |
| Grain | Weyermann - Carapils | 0.15 kg (5.4%) | 78 % | 4 |
| Grain | Weyermann - Acidulated Malt | 0.05 kg (1.8%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Motueka | 35 g | 60 min | 6 % |
| Aroma (end of boil) | Motueka | 65 g | 1 min | 6 % |
| Dry Hop | superdelic | 50 g | 5 day(s) | 10.5 % |
| Dry Hop | nelson sauvin | 50 g | 5 day(s) | 12 % |

Yeasts

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