

#29 NZIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.9 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **21.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.125 kg (82%)	80 %	5
Grain	Crystal Castle Malting	0.25 kg (4%)	80 %	150
Grain	Chateau wheat blanc	0.375 kg (6%)	80 %	5.5
Grain	Platki owsiane	0.5 kg (8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	9.4 %
Boil	Nelson Sauvín	25 g	30 min	11.3 %
Boil	Nelson Sauvín	15 g	10 min	11.3 %
Aroma (end of boil)	Nelson Sauvín	25 g	0 min	11.3 %
Dry Hop	Nelson Sauvín	60 g	3 day(s)	11.3 %
Dry Hop	Rakau (NZ)	20 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	11,5

Extras

Type	Name	Amount	Use for	Time
Other	SpringArom	5 g	Primary	14 day(s)
Other	łuska ryżowa	300 g	Mash	30 min
Other	witamina C	5 g	Bottling	---