

Aipa test NZ

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.5 kg (95.7%) | 79 % | 6 |
| Grain | Bestmalz Carmel Pils | 0.25 kg (4.3%) | 75 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Pacific Jade | 35 g | 40 min | 14.5 % |
| Aroma (end of boil) | Pacifica (NZ) | 20 g | 20 min | 5.5 % |
| Aroma (end of boil) | WAI-ITI | 40 g | 10 min | 2.8 % |
| Aroma (end of boil) | Pacifica (NZ) | 15 g | 10 min | 5.5 % |
| Dry Hop | Pacific Jade | 15 g | 7 day(s) | 14.5 % |
| Dry Hop | WAI-ITI | 30 g | 7 day(s) | 2.8 % |
| Dry Hop | Pacifica (NZ) | 15 g | 7 day(s) | 5.5 % |
| Dry Hop | WAI-ITI | 30 g | 3 day(s) | 2.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Notes

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

- Planowana gęstwa z wcześniejszego piwa
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