

Brat z Nowej Zelandii

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (88.9%)	80 %	5
Grain	Diastatic Castle Malting	0.25 kg (5.6%)	75 %	3
Grain	Viking Carabody	0.25 kg (5.6%)	70 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	45 min	17 %
Aroma (end of boil)	Waimea	30 g	5 min	17 %
Dry Hop	Rakau (NZ)	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	10 g	Lallemand

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	5 g	Boil	5 min