

Nazi IPA 14Blg

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	fantasia	30 g	60 min	4.2 %
Boil	hallertauer mittelfruh	20 g	10 min	4.3 %
Boil	fantasia	10 g	10 min	4.2 %
Boil	hallertauer mittelfruh	10 g	1 min	4.3 %
Boil	Hallertau Blanc	10 g	1 min	9.8 %
Boil	fantasia	10 g	1 min	4.2 %
Dry Hop	Hallertau Blanc	20 g	4 day(s)	9.8 %
Dry Hop	Fantasia	10 g	4 day(s)	4.2 %

Yeasts

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

Type	Name	Amount	Use for	Time
Fining	whirfloc	2 g	Boil	10 min