

# New Zeland Hazy IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **39**
- SRM **7.1**

## 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.6 liter(s)**
- Total mash volume **22.2 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **16.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **45 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **20.7 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	4 kg (66.1%)	80 %	5
Grain	Strzegom Pszeniczny	1.5 kg (24.8%)	81 %	6
Grain	Strzegom pszenica prażona	0.05 kg (0.8%)	70 %	1000
Adjunct	Pszenica niesłodowana	0.5 kg (8.3%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	32 g	10 min	11 %
Boil	Motueka	50 g	10 min	7 %
Aroma (end of boil)	Wai-iti	25 g	5 min	4.1 %
Aroma (end of boil)	Wai-iti	25 g	10 min	4.1 %
Boil	Motueka	50 g	10 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki owsiane	0.625 g	Mash	30 min

## Notes

- 20 g kw. L-askorbinowego do refermentacji  
*Apr 6, 2025, 8:51 PM*