

# New Zeland IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **67**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

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

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (89.6%)	80 %	5
Grain	Weyermann - Vienna Malt	0.3 kg (4.5%)	81 %	8
Grain	Viking Wheat Malt	0.3 kg (4.5%)	83 %	5
Grain	Weyermann - CaraBohemian	0.1 kg (1.5%)	75 %	200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross (NZ)	50 g	60 min	14 %
Aroma (end of boil)	Nelson Sauvín (NZ)	20 g	10 min	11.1 %
Aroma (end of boil)	Pacifica (NZ)	20 g	5 min	5.4 %
Whirlpool	Nelson Sauvín (NZ)	10 g	0 min	11.1 %
Dry Hop	Nelson Sauvín (NZ)	20 g	10 day(s)	11.1 %
Dry Hop	Pacifica (NZ)	10 g	5 day(s)	5.4 %

## Yeasts

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

## Notes

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

- Fermentacja burzliwa - 7 dni w temp 16st.  
Fermentacja cicha - 14 dni w temp 16st.  
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