

# Nowozelandczyk

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (69.4%)	82 %	4
Grain	Płatki owsiane	0.6 kg (8.3%)	60 %	3
Grain	Płatki pszeniczne	0.6 kg (8.3%)	60 %	3
Grain	Pszeniczny	1 kg (13.9%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	20 min	10 %
Boil	Nelson Sauvín	20 g	10 min	11 %
Boil	Mosaic	37 g	5 min	10 %
Boil	Nelson Sauvín	30 g	1 min	11 %
Dry Hop	Galaxy	100 g	4 day(s)	15 %
Dry Hop	Sabro	50 g	4 day(s)	15 %
Boil	Mosaic	3 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-33	Ale	Dry	11.5 g	Fermentis
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