

Nowozelandzka IPA 14 BA (2015)

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **38**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **18.5 %/h**
- Boil size **25.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **25.8 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 | Waimea | 15 g | 60 min | 17 % |
| Aroma (end of boil) | Green Bullet | 30 g | 10 min | 11 % |
| Aroma (end of boil) | Waimea | 15 g | 0 min | 17 % |
| Aroma (end of boil) | Motueka | 20 g | 0 min | 7 % |
| Dry Hop | Waimea | 15 g | 5 day(s) | 17 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 7 % |

Yeasts

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

Notes

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

<https://drive.google.com/file/d/1lqjjFXCrH9cu9llyzHrTk2zfi8dM9aMy/view?usp=sharing>
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