

## Nowozelandzkie IPA 2

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **44**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **23.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- 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 **1 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 **1 min** at **76C**
- Sparge using **13.6 liter(s)** of **76C** water or to achieve **23.2 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 %
Boil	Green Bullet	30 g	10 min	11 %
Boil	Waimea	15 g	1 min	17 %
Boil	Motueka	30 g	1 min	7 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Waimea	30 g	5 day(s)	17 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	Briesol	10 g	Boil	5 min

### Notes

- Ferm. burz. 7 dni w temp. 19-21 C.  
Ferm. cicha 14 dni w temp. 19-21 C.  
Refermentacja 14 w temp. 19-21 C.  
Leżakowanie 7-14 dni w temp. < 15 C.  
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