

NZ-AIPA

- Gravity **15 BLG**
- ABV ---
- IBU **58**
- SRM **8.2**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (89.3%)	79 %	6
Grain	Weyermann - Carapils	0.25 kg (4.5%)	78 %	4
Grain	Carahell	0.25 kg (4.5%)	77 %	26
Grain	Pszeniczny karmelow	0.1 kg (1.8%)	76 %	125

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17.3 %
Boil	Pacific Gem	20 g	15 min	14.2 %
Boil	Wakatu	25 g	5 min	6.9 %
Whirlpool	Kohatu	30 g	0 min	7.8 %
Dry Hop	Waimea	30 g	7 day(s)	17.3 %
Dry Hop	Pacific Gem	30 g	7 day(s)	14.2 %
Dry Hop	Wakatu	25 g	7 day(s)	6.9 %
Dry Hop	Kohatu	20 g	7 day(s)	7.8 %

Yeasts

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