

# NZ Hazy IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **44**
- SRM **12.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.3 liter(s)**
- Total mash volume **8.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (61.8%)	80 %	45
Grain	słód owsiany	1 kg (18.2%)	60 %	5
Grain	słód pilznieński	0.7 kg (12.7%)	60 %	4
Grain	Płatki owsiane	0.4 kg (7.3%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	50 g	20 min	11 %
Aroma (end of boil)	Wai-iti	50 g	20 min	4.1 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Wai-iti	50 g	2 day(s)	4.1 %
Dry Hop	Pacifica (NZ)	50 g	2 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew American East Coast - New England	Ale	Dry	33 g	Lallemand