

## NZ HAZY IPA + citra

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU ---
- SRM **5.2**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **22.2 liter(s)** of strike water to **85.3C**
- Add grains
- Keep mash **60 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Słód owsiany Fawcett	1 kg (13.5%)	61 %	5
Grain	Płatki pszeniczne	1 kg (13.5%)	85 %	3
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	50 g	0 min	4.1 %
Aroma (end of boil)	Nelson Sauvín	50 g	0 min	11 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Nelson Sauvín	50 g	2 day(s)	11 %
Dry Hop	Pacific Jade	50 g	2 day(s)	13 %
Dry Hop	WAI-ITI	50 g	2 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
lallemand verdant ipa	Ale	Dry	11 g	---