

NZ IPA 13Blg BIAB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (84.9%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (5.7%) | 78 % | 4 |
| Grain | płatki jęczmienne | 0.5 kg (9.4%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------|--------|----------|------------|
| Boil | Ella (AUS) | 30 g | 55 min | 13.3 % |
| Aroma (end of boil) | Galaxy | 15 g | 15 min | 17 % |
| Aroma (end of boil) | Motueka | 10 g | 5 min | 5.6 % |
| Aroma (end of boil) | Ella (AUS) | 20 g | 5 min | 13.3 % |
| Aroma (end of boil) | Green Bullet | 10 g | 0 min | 12.5 % |
| Aroma (end of boil) | Ella (AUS) | 10 g | 0 min | 13.3 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 5.6 % |
| Dry Hop | Green Bullet | 20 g | 5 day(s) | 12.5 % |
| Dry Hop | Galaxy | 15 g | 5 day(s) | 17.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

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|--------------|-----|-----|--------|-----|
| Safale US-05 | Ale | Dry | 11.5 g | --- |
|--------------|-----|-----|--------|-----|