

nz ipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **4.8**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **54 C**, Time **15 min**
- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **54C**
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	4.7 kg (69.1%)	80.5 %	5
Grain	Płatki owsiane	0.7 kg (10.3%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (10.3%)	85 %	3
Grain	Słód owsiany Fawcett	0.7 kg (10.3%)	61.5 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	15 g	60 min	15 %
Boil	Motueka	15 g	7 min	8 %
Boil	WAI-ITI	15 g	7 min	2.9 %
Boil	Galaxy	10 g	7 min	15 %
Aroma (end of boil)	Motueka	20 g	2 min	8 %
Aroma (end of boil)	WAI-ITI	20 g	2 min	2.9 %
Aroma (end of boil)	Galaxy	10 g	2 min	15 %
Dry Hop	Motueka	15 g	5 day(s)	8 %
Dry Hop	WAI-ITI	15 g	5 day(s)	2.9 %

Dry Hop	Galaxy	15 g	5 day(s)	15 %
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Yeasts

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