

NZ IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.3 kg (81.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 0.5 kg (9.5%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.3 kg (5.7%) | 70 % | 3 |
| Grain | Simpsons - Crystal Light | 0.15 kg (2.9%) | 69 % | 105 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------------|--------|----------|------------|
| Boil | Galaxy (AUS) | 15 g | 15 min | 13.6 % |
| Boil | Nelson Sauvín (NZ) | 15 g | 15 min | 11.8 % |
| Boil | Galaxy (AUS) | 15 g | 5 min | 13.6 % |
| Boil | Nelson Sauvín (NZ) | 15 g | 5 min | 11.8 % |
| Whirlpool | Galaxy (AUS) | 20 g | 25 min | 13.6 % |
| Whirlpool | Nelson Sauvín (NZ) | 20 g | 25 min | 11.8 % |
| Dry Hop | Galaxy (AUS) | 50 g | 3 day(s) | 13.6 % |
| Dry Hop | Nelson Sauvín (NZ) | 50 g | 3 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Lallemand Verdant IPA | Ale | Dry | 11 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|----------|--------|
| Water Agent | siarczan wapnia gips | 5.4 g | Mash | 60 min |
| Water Agent | chlorek wapnia 99% | 4.5 g | Boil | 60 min |
| Water Agent | witamina C | 3.6 g | Bottling | --- |