

## NZ IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **78**
- SRM **3.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **89.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **30 min**

### Mash step by step

- Heat up **20.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (72.5%)	82 %	4
Grain	Płatki owsiane	0.7 kg (10.1%)	60 %	3
Grain	Płatki pszeniczne	0.7 kg (10.1%)	60 %	3
Grain	Cara-Pils/Dextrine	0.5 kg (7.2%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Mosaic	30 g	120 min	12 %
Boil	Mosaic	20 g	60 min	12 %
Whirlpool	Wai-iti	25 g	30 min	4.1 %
Whirlpool	Rakau (NZ)	25 g	30 min	9.5 %
Whirlpool	Wakatu	25 g	30 min	8.5 %
Whirlpool	Nelson Sauvín	25 g	30 min	11 %
Dry Hop	Wai-iti	30 g	2 day(s)	4.1 %
Dry Hop	Rakau (NZ)	30 g	2 day(s)	9.5 %
Dry Hop	Wakatu	30 g	2 day(s)	8.5 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	11 %

### Yeasts

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Hornindal OYL-091	Ale	Liquid	100 ml	---

### Extras

Type	Name	Amount	Use for	Time
Water Agent	epsom	3 g	Mash	---
Water Agent	gips	4 g	Mash	---
Water Agent	sól	1 g	Mash	---
Water Agent	kwask mlekowy 80%	9 g	Mash	---
9ml				

### Notes

- Wyszło 24.5L 16Blg  
Prawdopodobnie dodam 3L wody żeby "zbić" do 14.4BLG  
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