

NZ NEIPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **31**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (60.6%)	81 %	4
Grain	Pszeniczny	0.8 kg (24.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (15.2%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nelson Sauvín	50 g	20 min	12 %
Dry Hop	Waimea/Motueka/Dr Rudi/Pacifica	100 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp644	Ale	Slant	50 ml	---