

# nzbipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **94**
- SRM **31.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC  |
|-------|---------------------|----------------|-------|------|
| Grain | Strzegom Pale Ale   | 4.6 kg (56.1%) | 79 %  | 6    |
| Grain | Strzegom Wiedeński  | 1.7 kg (20.7%) | 79 %  | 10   |
| Grain | Strzegom Pszeniczny | 0.6 kg (7.3%)  | 81 %  | 6    |
| Grain | Strzegom Karmel 30  | 0.6 kg (7.3%)  | 75 %  | 30   |
| Grain | Carafa III          | 0.7 kg (8.5%)  | 70 %  | 1034 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Pacific Gem | 20 g   | 60 min   | 14 %       |
| Boil    | Pacific Gem | 20 g   | 45 min   | 14 %       |
| Boil    | Pacific Gem | 20 g   | 30 min   | 14 %       |
| Boil    | Waimea      | 30 g   | 15 min   | 15.1 %     |
| Boil    | Pacific Gem | 40 g   | 10 min   | 14 %       |
| Boil    | Waimea      | 60 g   | 3 min    | 15.1 %     |
| Dry Hop | Waimea      | 200 g  | 3 day(s) | 15.1 %     |

## Yeasts

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

|              |     |       |        |           |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |
|--------------|-----|-------|--------|-----------|

### Extras

| Type   | Name      | Amount | Use for | Time  |
|--------|-----------|--------|---------|-------|
| Fining | whirlfloc | 1.2 g  | Boil    | 5 min |