

NZIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **45**
- SRM **8.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.9 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pale ale Viking Malt Strzegom	4 kg (67.8%)	82 %	4
Grain	Słód karmelowy czerwony Viking Malt	1 kg (16.9%)	75 %	50
Grain	Płatki owsiane	0.4 kg (6.8%)	60 %	3
Grain	Słód red ale	0.5 kg (8.5%)	75 %	70

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Nelson Sauvín NZ	15 g	60 min	10.7 %
First Wort	Kohatu NZ	15 g	60 min	6.5 %
Boil	Nelson Sauvín NZ	10 g	20 min	10.7 %
Boil	Kohatu NZ	10 g	20 min	6.5 %
Aroma (end of boil)	Nelson Sauvín NZ	10 g	10 min	10.7 %
Aroma (end of boil)	Kohatu NZ	10 g	10 min	6.5 %
Whirlpool	Nelson Sauvín NZ	10 g	5 min	10.7 %
Whirlpool	Kohatu NZ	10 g	5 min	6.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	2 g	Boil	15 min