

# nzipa

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **59**
- SRM **10.3**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **25 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **45 min** at **62C**
- Keep mash **25 min** at **72C**
- Sparge using **16.7 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (78.1%)	80 %	5
Grain	Strzegom Karmel 150	0.5 kg (7.8%)	75 %	150
Grain	Viking melanoidynowy red ale	0.5 kg (7.8%)	75 %	60
Grain	Płatki orkiszowe	0.1 kg (1.6%)	80 %	4
Grain	Płatki owsiane	0.3 kg (4.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	30 g	60 min	19.3 %
Aroma (end of boil)	Nelson Sauvín	30 g	5 min	11 %
Dry Hop	Motueka	50 g	5 day(s)	7 %

## Yeasts

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