

# NZIPA kpcz

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **46**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.2 kg (71.8%)	80 %	7
Grain	Briess - Carapils Malt	0.6 kg (10.3%)	74 %	3
Grain	Płatki owsiane	1 kg (17.1%)	85 %	3
Grain	Melanoiden Malt	0.05 kg (0.9%)	80 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	40 g	30 min	9 %
Boil	Mouteka	30 g	15 min	9 %
Boil	Galaxy	10 g	10 min	9 %
Boil	Galaxy	10 g	5 min	9 %
Boil	Galaxy	10 g	0 min	15 %
Dry Hop	Galaxy	100 g	3 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Gelatin	8 g	Secondary	20 day(s)