

# NZPAP24

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Chit Malt	0.7 kg (14%)	50 %	2
Grain	Weyermann - Carapils	0.5 kg (10%)	78 %	4
Grain	Bestmalz zakwaszający	0.3 kg (6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Nectaron	50 g	60 min	12 %
Boil	Nelson Sauvín	25 g	10 min	11 %
Boil	Nelson Sauvín	25 g	5 min	11 %
Whirlpool	Nelson Sauvín	50 g	0 min	11 %
Whirlpool	Nectaron	50 g	0 min	12 %
Dry Hop	Nectaron	50 g	5 day(s)	12 %
Dry Hop	Motueka	100 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Us-05	Ale	Dry	50 g	---
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## Notes

- Flex na goryczkę 30 ibu plus 18 z chmileu da ok 48 ibu  
*Jan 7, 2024, 8:04 PM*