

# Prawie Mistrzowska NZIPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **51**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **32.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **53 C**, Time **13 min**
- Temp **64 C**, Time **60 min**
- Temp **71 C**, Time **15 min**
- Temp **76 C**, Time **4 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **13 min** at **53C**
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **4 min** at **76C**
- Keep mash **1 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **32.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.9 kg (80.3%)	81 %	4
Grain	Pszeniczny	0.75 kg (10.2%)	85 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (6.8%)	79 %	16
Grain	Cara Gold Castlemalting	0.2 kg (2.7%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	11 %
Boil	Taiheke	30 g	15 min	7 %
Boil	Southern Cross.	30 g	10 min	13 %
Boil	Motueka	30 g	5 min	7 %
Boil	Taiheke	30 g	1 min	7 %
Dry Hop	Taiheke	60 g	3 day(s)	7 %

Dry Hop	Motueka	60 g	3 day(s)	7 %
Dry Hop	Nelson Sauvignon	60 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis