

RUAPEHU New Zeland IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **120**
- SRM **13.6**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **10 %**
- Size with trub loss **30.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **35.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|--------|-----|
| Grain | Maris Otter Crisp | 2.5 kg (33.3%) | 83 % | 6 |
| Grain | Crystal Dark | 0.5 kg (6.7%) | 74 % | 250 |
| Grain | Briess - Carabrown Malt | 0.5 kg (6.7%) | 79 % | 55 |
| Grain | Pale Crystal | 0.5 kg (6.7%) | 72.8 % | 90 |
| Grain | Pale Ale Strzegom | 3.5 kg (46.7%) | 79 % | 6.5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|-----------|------------|
| Boil | Pacific Jade | 75 g | 60 min | 13 % |
| Boil | Nelson Sauvignon | 30 g | 30 min | 11 % |
| Aroma (end of boil) | Nelson Sauvignon | 30 g | 15 min | 11 % |
| Aroma (end of boil) | WAI-ITI | 75 g | 15 min | 4.1 % |
| Dry Hop | Nelson Sauvignon | 65 g | 14 day(s) | 11 % |
| Dry Hop | WAI-ITI | 75 g | 14 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 10 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------|--------|-----------|-----------|
| Spice | Trawa cytrynowa | 20 g | Secondary | 14 day(s) |
| Fining | Irish Moss | 5 g | Boil | 15 min |

Notes

- Fermentacja cicha 2 tygodniowa. Dolny zakres glukozy. Czas dojrzewania- min. 4 miesiące. Wyszło 29 litrów

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

brzeczki przed fermentacją burzliwą i 15,5 BLg początkowe. Aktualizacja- trochę przesadziłem z nachmieleniem. Wszelkie cytrusy zostały przykryte goryczką i nutami chmielowymi. Receptura do skorygowania.

May 31, 2016, 6:26 PM