

TE ARA New Zeland IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **120**
- SRM **20.4**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	2.5 kg (38.5%)	83 %	6
Grain	Crystal Dark	0.5 kg (7.7%)	74 %	250
Grain	Briess - Carabrown Malt	0.5 kg (7.7%)	79 %	55
Grain	Pale Crystal	0.5 kg (7.7%)	72.8 %	90
Grain	Pale Ale Strzegom	2.5 kg (38.5%)	79 %	7.5

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 %
Boil	Pacifica (NZ)	40 g	30 min	4.8 %
Dry Hop	Nelson Sauvignon	65 g	14 day(s)	11 %
Aroma (end of boil)	Pacifica (NZ)	25 g	15 min	4.8 %
Dry Hop	Pacifica (NZ)	85 g	14 day(s)	4.8 %

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

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

- Fermentacja cicha 2 tygodniowa. Dolny zakres glukozy. Czas dojrzewania- min. 4 miesiące. Wyszło 16BLg początkowe i 21 litrów piwa przed fermentacją burzliwą.
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