

# Zła NZ IPA

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **44**
- SRM **4.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Wakatu	30 g	60 min	8.5 %
Boil	Wakatu	20 g	10 min	8.5 %
Boil	Motueka	10 g	10 min	7 %
Aroma (end of boil)	Wakatu	10 g	20 min	8.5 %
Aroma (end of boil)	Nelson Sauvín	10 g	20 min	11 %
Dry Hop	Motueka	20 g	5 day(s)	7 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Notes

- Woda 70 stopni. Dodać sładcy i utrzymywać temperaturę w okolicy 67 stopni przez godzinę. Podgrzać do 76 stopni i po 5 minutach zacząć wysładzać.  
*Mar 23, 2024, 12:49 PM*