

Brat z Nowej Zelandii

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **20.3 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **75 C**, Time **15 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **15 min** at **75C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (88.9%) | 80 % | 5 |
| Grain | Diastatic Castle Malting | 0.25 kg (5.6%) | 75 % | 3 |
| Grain | Viking Carabody | 0.25 kg (5.6%) | 70 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Waimea | 20 g | 45 min | 17 % |
| Aroma (end of boil) | Waimea | 30 g | 5 min | 17 % |
| Dry Hop | Rakau (NZ) | 50 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|------|------|--------|------------|
| Lallemand - LalBrew American East Coast - New England | Ale | Dry | 10 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|-------|
| Fining | Mech Irlandzki | 5 g | Boil | 5 min |