

# Conrada second NZ Hazy IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **40**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **13.4 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **68 C**, Time **90 min**

## Mash step by step

- Heat up **13.4 liter(s)** of strike water to **60.5C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **68C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	1 kg (23.8%)	85 %	6
Grain	Pszeniczny	1 kg (23.8%)	85 %	4
Grain	Viking Pale Ale malt	2.2 kg (52.4%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	6 g	60 min	17.8 %
Boil	Nelson Sauvín	6 g	60 min	12.3 %
Aroma (end of boil)	Galaxy	10 g	5 min	17.8 %
Aroma (end of boil)	Nelson Sauvín	10 g	5 min	12.3 %
Whirlpool	Galaxy	15 g	15 min	17.8 %
Whirlpool	Nelson Sauvín	15 g	15 min	12.3 %
Dry Hop	Galaxy	20 g	5 day(s)	17.8 %
Dry Hop	Nelson Sauvín	20 g	5 day(s)	12.3 %