

## East Coast IPA NZHops

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **3.9**
- 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 **34.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg (42.9%)	82 %	4
Grain	Weyermann - Pale Wheat Malt	3 kg (42.9%)	85 %	5
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	30 min	11 %
Boil	wakatu	20 g	10 min	8.5 %
Dry Hop	Nelson Sauvín	20 g	2 day(s)	11 %
Dry Hop	wakatu	50 g	2 day(s)	8.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Slant	150 ml	White Labs