

# hazy nz ipa 17,5

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **4.9**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (67.6%)  | 80 %  | 5   |
| Grain | Oats, Malted         | 1 kg (13.5%)  | 80 %  | 2   |
| Grain | Oats, Flaked         | 0.4 kg (5.4%) | 80 %  | 2   |
| Grain | Wheat, Flaked        | 1 kg (13.5%)  | 77 %  | 4   |

## Hops

| Use for             | Name             | Amount | Time      | Alpha acid |
|---------------------|------------------|--------|-----------|------------|
| Aroma (end of boil) | Nelson Sauvignon | 50 g   | 15 min    | 11 %       |
| Aroma (end of boil) | WAI-ITI          | 50 g   | 15 min    | 4.1 %      |
| Dry Hop             | Nelson Sauvignon | 50 g   | 22 day(s) | 11 %       |
| Dry Hop             | WAI-ITI          | 50 g   | 22 day(s) | 4.1 %      |
| Dry Hop             | Pacifica (NZ)    | 50 g   | 22 day(s) | 4.8 %      |

## Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |