

IPA NZ + USA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **64**
- SRM **4.8**
- 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 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Sparge using **12 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	4.2 kg (77.8%)	80 %	5
Grain	Strzegom Wiedeński	0.5 kg (9.3%)	79 %	10
Grain	Weyermann - Carapils	0.4 kg (7.4%)	78 %	4
Grain	Pszeniczny	0.3 kg (5.6%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Warrior	10 g	30 min	15.5 %
Aroma (end of boil)	Warrior	20 g	0 min	15.5 %
Whirlpool	Citra	50 g	15 min	12 %
Dry Hop	Motueka	100 g	3 day(s)	7.5 %
Dry Hop	simcoe cryo	25 g	3 day(s)	23.3 %
Dry Hop	cascade cryo	25 g	3 day(s)	12 %
Dry Hop	Citra	50 g	3 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lutra OYL-071	Ale	Slant	100 ml	Omega
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Notes

- Woda Saguaro do zacierania: 4,5 g gipsu, 1,5g chlorku wapnia, ok 3 ml kwasu mlekowego
woda do wyśładzania kran: 2,5 g gipsu, 1g chlorku wapnia ok 1,5 ml kwasu mlekowego
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