

# NENZA IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **5.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **2.53 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **26.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19 liter(s)** of strike water to **77.5C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (53.3%)	80 %	5
Grain	Słód pszeniczny Bestmalz	2 kg (26.7%)	82 %	5
Grain	Płatki owsiane	1.5 kg (20%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	20 g	60 min	15 %
Aroma (end of boil)	WAI-ITI	50 g	10 min	4.1 %
Aroma (end of boil)	Galaxy	30 g	5 min	15 %
Dry Hop	Summer	200 g	3 day(s)	6.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	75 ml	Fermentum Mobile