

New Zeland Ipa 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **65**
- SRM **6.3**
- 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 **31.7 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **26.2 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **26.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	6 kg (73.2%)	80 %	7
Grain	Briess - Carapils Malt	0.4 kg (4.9%)	74 %	3
Grain	Jęczmień niesłodowany	0.4 kg (4.9%)	75 %	2
Grain	Płatki pszeniczne	0.2 kg (2.4%)	85 %	3
Grain	Carahell	0.5 kg (6.1%)	77 %	26
Grain	Monachijski	0.3 kg (3.7%)	80 %	16
Grain	Płatki owsiane	0.4 kg (4.9%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	30 g	60 min	11 %
Boil	Motueka	30 g	20 min	7 %
Whirlpool	Nelson Sauvin	30 g	0 min	11 %
Whirlpool	Motueka	30 g	0 min	7 %
Dry Hop	Motueka	30 g	5 day(s)	7 %
Dry Hop	Nelson Sauvin	30 g	5 day(s)	11 %

Boil	Centennial	30 g	60 min	10.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	300 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min
Water Agent	Gips	5 g	Mash	100 min