NZ AIPA No.4

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **68**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **27.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **71.8C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg *(58.8%)*	77 %	5
Grain	Briess - Wheat Malt, White	1 kg *(11.8%)*	85 %	5
Grain	Strzegom Pilzneński	2 kg *(23.5%)*	80 %	4
Grain	Płatki owsiane	0.5 kg *(5.9%)*	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	40 min	13 %
Boil	Chinook	40 g	25 min	13 %
Boil	Chinook	25 g	10 min	13 %
Boil	Citra	25 g	5 min	12 %
Whirlpool	Equinox	50 g	10 min	13.1 %
na flame out				
Whirlpool	Mosaic	50 g	3 min	10 %
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Dry Hop	Centennial	50 g	7 day(s)	10.5 %
Dry Hop	Rakau (NZ)	50 g	5 day(s)	9.5 %
Dry Hop	Pacifica (NZ)	50 g	4 day(s)	4.8 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12.1 g	Fermentis