

NZ AUS IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

- Temp **69 C**, Time **15 min**
- Temp **73 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **12.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **15 min** at **69C**
- Keep mash **55 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (61.7%)	80 %	5
Grain	Viking Pilsner malt	1 kg (24.7%)	82 %	4
Grain	simpsons - dekstrynowy	0.25 kg (6.2%)	67.5 %	1
Grain	Simpsons - Malted Oats	0.3 kg (7.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	10 g	30 min	14.3 %
Aroma (end of boil)	Nelson Sauvín	10 g	15 min	11.2 %
Aroma (end of boil)	Galaxy	15 g	10 min	15 %
Dry Hop	Galaxy	35 g	3 day(s)	15 %
Dry Hop	Nelson Sauvín	40 g	30 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - American Ale II	Ale	Liquid	100 ml	Wyeast Labs
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Notes

- Woda RO 21L modyfikowana:
Chlorek wapnia 5ml
Epsom 2,5g
Sól kamienna niejodowana 1g
Kwas mlekowy 2,5ml
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