

nz hazy ipka

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **20**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Best Heidelberg | 4.5 kg (87.4%) | 80.5 % | 3 |
| Grain | Viking Wheat Malt | 0.4 kg (7.8%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.25 kg (4.9%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | Nelson Sauvign | 30 g | 15 min | 11 % |
| Aroma (end of boil) | Motueka | 15 g | 5 min | 7 % |
| Whirlpool | Enigma (AUS) | 30 g | 0 min | 17.2 % |
| Dry Hop | Motueka | 25 g | 4 day(s) | 7 % |
| Dry Hop | Topaz | 25 g | 4 day(s) | 15 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|-------|--------|------------|
| WLP067 - Coastal Haze | Ale | Slant | 100 ml | White Labs |

Notes

- fermentacja w 17-18 stopniach, kiedy pianka zacznie opadać -> powoli podnoszę do 20

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