

# 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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