

NZ IPA 13Blg BIAB

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **57**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **31.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **71.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (84.9%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.7%)	78 %	4
Grain	płatki jęczmienne	0.5 kg (9.4%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	55 min	13.3 %
Aroma (end of boil)	Galaxy	15 g	15 min	17 %
Aroma (end of boil)	Motueka	10 g	5 min	5.6 %
Aroma (end of boil)	Ella (AUS)	20 g	5 min	13.3 %
Aroma (end of boil)	Green Bullet	10 g	0 min	12.5 %
Aroma (end of boil)	Ella (AUS)	10 g	0 min	13.3 %
Dry Hop	Motueka	20 g	5 day(s)	5.6 %
Dry Hop	Green Bullet	20 g	5 day(s)	12.5 %
Dry Hop	Galaxy	15 g	5 day(s)	17.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Dry	11.5 g	---
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