

# NZ IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **51**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **16.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **14.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (6.3%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	30 g	60 min	14.6 %
Aroma (end of boil)	Ella (AUS)	20 g	5 min	14.6 %
Aroma (end of boil)	Motueka	10 g	5 min	7 %
Aroma (end of boil)	Ella (AUS)	10 g	0 min	14.6 %
Aroma (end of boil)	southern cross	10 g	0 min	11.1 %
Dry Hop	Motueka	20 g	4 day(s)	7 %
Dry Hop	southern cross	20 g	4 day(s)	11.1 %

## Yeasts

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

## Notes

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

- Fermentacja  
18°C 7 dni  
22°C 10 dni (do momentu zatrzymania BLG)  
22°C 4 dni chmielenie na zimno (z czego ostatnie 2 dni coldcrash jak najbliżej 0°C)  
*Oct 30, 2020, 3:28 PM*