

NZ IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **90**
- SRM **5.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **11 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **11.3 liter(s)**

Steps

- Temp **55 C**, Time **10 min**
- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **59.4C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **11 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	1.5 kg (66.7%)	80 %	5
Grain	Monachijski	0.5 kg (22.2%)	80 %	16
Grain	Chit Malt	0.25 kg (11.1%)	50 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	10 g	60 min	13.1 %
Boil	Nectaron	20 g	20 min	12 %
Aroma (end of boil)	Nectaron	30 g	5 min	12 %
Dry Hop	Nectaron	10 g	3 day(s)	12 %
Dry Hop	Green Bullet	10 g	3 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew BE-256	Ale	Dry	11.5 g	Fermentis