

NZ IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **72**
- SRM **10.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.8 kg (75%) | 79 % | 6 |
| Grain | Strzegom Wiedeński | 0.9 kg (14.1%) | 79 % | 10 |
| Grain | Viking Cara Plus | 0.2 kg (3.1%) | 75 % | 10 |
| Grain | Strzegom Bursztynowy | 0.5 kg (7.8%) | 70 % | 70 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Green Bullet | 50 g | 60 min | 12.9 % |
| Boil | WAI-ITI | 40 g | 15 min | 2.8 % |
| Boil | WAI-ITI | 30 g | 5 min | 2.8 % |
| Boil | WAI-ITI | 30 g | 1 min | 2.8 % |
| Dry Hop | WAI-ITI | 50 g | 5 day(s) | 2.8 % |

Yeasts

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