

# NZ NEIPA

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **32**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4.5 kg (69.2%)	82 %	4
Grain	Platki owsiane	2 kg (30.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Nectaron	50 g	25 min	10.5 %
Whirlpool	Motueka	50 g	25 min	7.5 %
Dry Hop	Nectaron	50 g	3 day(s)	10.5 %
Dry Hop	Motueka	50 g	3 day(s)	7.5 %
Dry Hop	Nectaron cryo	100 g	3 day(s)	26.2 %
Dry Hop	Motueka Cryo	100 g	3 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Dry	11.5 g	Lallemand

## Notes

- Woda RO: 25L +3L kran  
chlorek wapnia 5g

gips 2.5g

Do gotowania dorzucić ( po przeliczeniu do objętości )

Epsom - 1.7g/10L

NaCl - 0.6g/10L

*Feb 27, 2025, 7:13 PM*