

# NZ NEIPA - Nowozelandzki Chmielak

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **22**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (14.3%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Nelson Sauvín	5 g	60 min	11.2 %
Whirlpool	Nelson Sauvín	20 g	60 min	11.2 %
Whirlpool	WAI-ITI	20 g	60 min	1.6 %
Whirlpool	Mouteka	20 g	60 min	6.3 %
Dry Hop	Nelson Sauvín	20 g	12 day(s)	11.2 %
Dry Hop	WAI-ITI	25 g	12 day(s)	1.6 %
Dry Hop	Mouteka	25 g	12 day(s)	6.3 %
Dry Hop	Nelson Sauvín	55 g	3 day(s)	11.2 %
Dry Hop	WAI-ITI	50 g	3 day(s)	1.6 %
Dry Hop	Mouteka	50 g	3 day(s)	6.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	300 ml	Fermentum Mobile

## Notes

- 5g Nelson Sauvin na filtrację.  
ok 300ml gęstwy.  
Witamina C do butelkowania!  
*Dec 28, 2020, 11:25 PM*