

# nzbipa

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **94**
- SRM **31.1**
- Style **Black IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **18 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **25.5 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.6 kg (56.1%)	79 %	6
Grain	Strzegom Wiedeński	1.7 kg (20.7%)	79 %	10
Grain	Strzegom Pszeniczny	0.6 kg (7.3%)	81 %	6
Grain	Strzegom Karmel 30	0.6 kg (7.3%)	75 %	30
Grain	Carafa III	0.7 kg (8.5%)	70 %	1034

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	20 g	60 min	14 %
Boil	Pacific Gem	20 g	45 min	14 %
Boil	Pacific Gem	20 g	30 min	14 %
Boil	Waimea	30 g	15 min	15.1 %
Boil	Pacific Gem	40 g	10 min	14 %
Boil	Waimea	60 g	3 min	15.1 %
Dry Hop	Waimea	200 g	3 day(s)	15.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	150 ml	Fermentis
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### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	whirlfloc	1.2 g	Boil	5 min