

nzipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **60 C**, Time **45 min**
- Temp **67 C**, Time **15 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **15 min** at **67C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|-----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 1 kg (40.8%) | 80 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (40.8%) | 85 % | 7 |
| Grain | Viking Pale Ale malt | 0.45 kg (18.4%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 10 g | 60 min | 11 % |
| Boil | Nectarón | 10 g | 60 min | 10.5 % |
| Boil | Nelson Sauvín | 10 g | 5 min | 11 % |
| Boil | Nectarón | 10 g | 5 min | 10.5 % |
| Dry Hop | Nelson Sauvín | 30 g | 3 day(s) | 11 % |
| Dry Hop | Nectarón | 30 g | 3 day(s) | 10.5 % |
| Whirlpool | Nectarón | 10 g | 0 min | 10.5 % |
| Aroma (end of boil) | Nelson Sauvín | 10 g | 0 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|-------|-----------|
| Safale US-05 | Ale | Slant | 50 ml | Fermentis |
|--------------|-----|-------|-------|-----------|