

# NZIPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (13.3%)	80 %	5
Grain	Strzegom Wiedeński	2.5 kg (33.3%)	79 %	10
Grain	Viking Pilsner malt	3 kg (40%)	82 %	4
Grain	Strzegom Karmel 30	0.3 kg (4%)	75 %	30
Grain	Monachijski	0.5 kg (6.7%)	80 %	16
Sugar	Cukier biały	0.2 kg (2.7%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget pl	40 g	60 min	8.7 %
Boil	Hallertau Blanc	10 g	15 min	9.8 %
Whirlpool	Nectaron	20 g	10 min	13.6 %
Whirlpool	Hallertau Blanc	10 g	10 min	9.8 %
Dry Hop	Nectaron	30 g	4 day(s)	13.6 %
Dry Hop	Hallertau Blanc	10 g	4 day(s)	9.8 %