

# NZnhll

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **91**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.4 liter(s)** of **76C** water or to achieve **22.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	6
Grain	BESTMALZ - Best Heidelberg Wheat Malt	2 kg (33.3%)	82 %	3
Grain	BESTMALZ - Best Pilsen	1 kg (16.7%)	80.5 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	50 min	15.3 %
Boil	Nelson Sauvignon	20 g	45 min	11 %
Boil	Pacific Jade	20 g	30 min	13 %
Dry Hop	Nelson Sauvignon	30 g	10 day(s)	11 %
Dry Hop	Pacific Jade	25 g	10 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Liquid	125 ml	Wyeast Labs