

NZPA52

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **46**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **0 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **17.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **66 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **75 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **17.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale Malt	3.5 kg (93.3%)	80 %	7
Grain	Barley, Flaked	0.15 kg (4%)	70 %	3
Grain	Cara-Pils/Dextrine	0.1 kg (2.7%)	72 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	30 min	14 %
Boil	Galaxy	10 g	15 min	14 %
Boil	Nelson Sauvin	10 g	15 min	12 %
Boil	Nelson Sauvin	10 g	10 min	12 %
Boil	Nelson Sauvin	10 g	5 min	12 %
Boil	Nelson Sauvin	20 g	0 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale American	Ale	Dry	11 g	DCL/Fermentis

Extras

Type	Name	Amount	Use for	Time
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Water Agent	Phosphoric Acid 85%	4 g	Mash	60 min
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