

# SOUTHERN CROSS NEW ZELAND SINGLE HOP

- Gravity **14.6 BLG**
- ABV ---
- IBU **73**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **14.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Steps

- Temp **53 C**, Time **0 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **10.5 liter(s)** of strike water to **58.5C**
- Add grains
- Keep mash **0 min** at **53C**
- Keep mash **60 min** at **63C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale	3 kg (85.7%)	81 %	4
Grain	Monachijski	0.25 kg (7.1%)	80 %	20
Grain	Chit Malt	0.25 kg (7.1%)	50 %	2.5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	15 g	60 min	14 %
Boil	Southern Cross	15 g	30 min	14 %
Boil	Southern Cross	15 g	10 min	14 %
Boil	Southern Cross	20 g	0 min	14 %
Whirlpool	Southern Cross	25 g	15 min	14 %
Dry Hop	Southern Cross	30 g	4 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	150 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min