Kahurangi

- Gravity **14.4 BLG**
- ABV **---**
- IBU **51**
- SRM **7.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg *(71.4%)*	79 %	6
Grain	Carahell	1 kg *(14.3%)*	77 %	26
Grain	Strzegom pszeniczny	1 kg *(14.3%)*	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	60 min	17 %
Boil	Waimea	10 g	15 min	17 %
Boil	Green Bullet	10 g	15 min	11 %
Boil	Sorachi Ace	10 g	15 min	10 %
Boil	Waimea	10 g	5 min	17 %
Boil	Sorachi Ace	10 g	5 min	10 %
Boil	Green Bullet	10 g	5 min	11 %
Dry Hop	Waimea	10 g	7 day(s)	17 %
Dry Hop	Sorachi Ace	10 g	7 day(s)	10 %
Dry Hop	Green Bullet	10 g	7 day(s)	11 %
Dry Hop	Southern Cross	15 g	7 day(s)	11 %
Dry Hop	Southern Cross	15 g	3 day(s)	11 %

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Dry Hop	Waimea	10 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale