# NZIPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

| Type | Name | Amount | Yield | EBC |
|---|---|---|---|---|
| Grain | Viking Pale Ale malt | 5 kg *(82%)* | 80 % | 5 |
| Grain | Pszeniczny | 0.85 kg *(13.9%)* | 85 % | 4 |
| Grain | Karmelowy Jasny 30EBC | 0.25 kg *(4.1%)* | 75 % | 30 |

## Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|---|---|---|---|
| Boil | Idaho 7 | 25 g | 60 min | 14.7 % |
| Whirlpool | Nectaron | 90 g | 0 min | 12 % |
| Dry Hop | Nectaron | 120 g | 3 day(s) | 12 % |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|---|---|---|---|---|
| Us-05 | Lager | Dry | 11.5 g | --- |