Niuhejziland

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **30**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **63 C**, Time **15 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **15 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Eraclea	5 kg *(92.6%)*	80 %	3
Grain	Maltodekstryna	0.4 kg *(7.4%)*	70 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	15 g	15 min	12.5 %
Boil	Superdelic	15 g	15 min	9.9 %
Mash	Motueka	50 g	90 min	7.2 %
Whirlpool	Nelson Sauvin	35 g	7 min	12.5 %
Whirlpool	Superdelic	35 g	7 min	9.9 %
Dry Hop	Nelson Sauvin	50 g	2 day(s)	12.5 %
Dry Hop	Motueka	50 g	2 day(s)	7.2 %
Dry Hop	Superdelic	50 g	2 day(s)	9.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP4000 Vermont Ale	Ale	Liquid	70 ml	The Yeast Bay

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.