

#21 - NZ IPA - "Maori"

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **23**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **81 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **1 min** at **78C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	5 kg (80.6%)	80.5 %	6
Grain	Strzegom Pszeniczny	0.2 kg (3.2%)	81 %	6
Grain	Słód pszeniczny Bestmalz	0.5 kg (8.1%)	82 %	5
Grain	Płatki owsiane	0.5 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Waimea	50 g	7 min	14.3 %
Aroma (end of boil)	Pacific Jade	25 g	5 min	12.6 %
Whirlpool	Pacific Jade	25 g	0 min	12.6 %
Whirlpool	Wai-iti	25 g	0 min	2.2 %
Dry Hop	Wai-iti	75 g	3 day(s)	2.2 %
Dry Hop	Waimea	50 g	2 day(s)	14.3 %
Dry Hop	Nelson Sauvignon	25 g	2 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Slant	130 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Other	Witamina C	2 g	Bottling	---