

## #33 Hazy NZIPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **60**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

### Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **6 liter(s) / kg**
- Mash size **45.8 liter(s)**
- Total mash volume **53.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **45.8 liter(s)** of strike water to **65.5C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-6.5 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (65.4%)	80 %	5
Grain	Pszeniczny	1 kg (13.1%)	85 %	4
Grain	Płatki pszeniczne	1 kg (13.1%)	85 %	3
Grain	Płatki owsiane	0.64 kg (8.4%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	5 g	60 min	17.2 %
Boil	equanot	5 g	60 min	14.5 %
Boil	Enigma (AUS)	15 g	20 min	17.2 %
Boil	equanot	15 g	20 min	14.5 %
Boil	Cascade PL	15 g	20 min	5.2 %
Aroma (end of boil)	Enigma (AUS)	15 g	10 min	17.2 %
Aroma (end of boil)	equanot	15 g	10 min	14.5 %
Aroma (end of boil)	Cascade PL	15 g	10 min	5.2 %
Dry Hop	Enigma (AUS)	20 g	3 day(s)	17.2 %
Dry Hop	equanot	20 g	3 day(s)	14.5 %

Dry Hop	Cascade PL	20 g	3 day(s)	5.2 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---

## Notes

- zapomniałem o kroku 78'C przed gotowaniem 1.040  
gotowanie 30 minut + 60 minut og początkowe 1.052  
*Apr 25, 2020, 9:48 PM*
- Po 2 tygodniach złane na cichą.  
Po 2 dniach cichej fermentor trafia do zamrażarki 5'C.  
Po 1 dniu dodane chmiele na zimno na 72h.  
*May 14, 2020, 9:32 PM*
- W dniu rozlewu odfermentowało do 1.014.  
Zabutelkowane po 3 dniach chmielana na zimno w temperaturze 5'C. Do refermentacji użyłem 2g na butelkę 0.5L.  
*May 18, 2020, 5:50 PM*