

## hazy nz ipa 17,5

- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU **33**
- SRM **4.9**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25.9 liter(s)**
- Total mash volume **33.3 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **25.9 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (67.6%)	80 %	5
Grain	Oats, Malted	1 kg (13.5%)	80 %	2
Grain	Oats, Flaked	0.4 kg (5.4%)	80 %	2
Grain	Wheat, Flaked	1 kg (13.5%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvignon	50 g	15 min	11 %
Aroma (end of boil)	WAI-ITI	50 g	15 min	4.1 %
Dry Hop	Nelson Sauvignon	50 g	22 day(s)	11 %
Dry Hop	WAI-ITI	50 g	22 day(s)	4.1 %
Dry Hop	Pacifica (NZ)	50 g	22 day(s)	4.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Windsor Ale	Ale	Dry	11 g	Danstar