

Kiwi IPA (NZIPA)

- Gravity **15.2 BLG**
- ABV ---
- IBU **61**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **67 C**, Time **75 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **75 min** at **67C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (80.6%) | 79 % | 6 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (19.4%) | 80 % | 9 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|-----------|------------|
| Boil | Waimea | 15 g | 70 min | 17 % |
| Boil | Waimea | 15 g | 10 min | 17 % |
| Whirlpool | Waimea | 30 g | 0 min | 17 % |
| Dry Hop | Waimea | 30 g | 10 day(s) | 17 % |
| Boil | Marynka | 25 g | 70 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-04 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 4 g | Mash | 75 min |