

# KIWI IPA

- Gravity **14 BLG**
- ABV ---
- IBU **52**
- SRM **7.2**
- 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 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (45.5%)	81 %	5
Grain	Pszeniczny	2.5 kg (45.5%)	85 %	4
Grain	Abbey Castle	0.5 kg (9.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	30 min	11 %
Boil	Nelson Sauvín	25 g	20 min	11 %
Boil	Motueka	25 g	25 min	7 %
Boil	Motueka	20 g	0 min	7 %
Boil	Nelson Sauvín	20 g	0 min	11 %
Dry Hop	Nelson Sauvín	30 g	4 day(s)	11 %
Dry Hop	Motueka	30 g	4 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis