

Mglista Nowa Zelandia

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **46**
- SRM **4.4**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (33.3%) | 80 % | 5 |
| Grain | Weyermann - Pilsner Malt | 2 kg (33.3%) | 81 % | 5 |
| Grain | Pszeniczny | 1 kg (16.7%) | 85 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.7%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Vic Secret | 20 g | 60 min | 16.3 % |
| Boil | Dr Rudi | 30 g | 10 min | 11.8 % |
| Whirlpool | Dr Rudi | 30 g | 0 min | 11.8 % |
| Dry Hop | Rakau (NZ) | 100 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |