

# New Zealand Hazy IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Słód pszeniczny Bestmalz	0.5 kg (7.7%)	82 %	5
Grain	Płatki owsiane	0.75 kg (11.5%)	60 %	3
Grain	Płatki pszeniczne	0.25 kg (3.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	30 g	60 min	12.3 %
Aroma (end of boil)	Nelson Sauvín	20 g	2 min	12.3 %
Dry Hop	Motueka	100 g	7 day(s)	7 %
Dry Hop	Wai-iti	50 g	7 day(s)	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Slant	250 ml	White Labs
Gęstwa po #4 - DDH HAZY IPA				