

## New Zealand West Coast

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **45**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **8 %**
- Size with trub loss **13 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.9 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (85.4%)	81 %	4
Grain	Pszoniczny	0.6 kg (14.6%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	WAI-ITI	10 g	20 min	4.1 %
Aroma (end of boil)	Rakau (NZ)	10 g	20 min	9.5 %
Aroma (end of boil)	Nelson Sauvin	10 g	20 min	11 %
Aroma (end of boil)	Kohatu	10 g	20 min	7.8 %
Whirlpool	WAI-ITI	10 g	15 min	4.1 %
Whirlpool	Rakau (NZ)	10 g	15 min	9.5 %
Whirlpool	Nelson Sauvin	10 g	15 min	11 %
Whirlpool	Kohatu	10 g	15 min	7.8 %
Dry Hop	WAI-ITI	30 g	3 day(s)	4.1 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	9.5 %
Dry Hop	Nelson Sauvin	30 g	3 day(s)	11 %
Dry Hop	Kohatu	30 g	3 day(s)	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	120 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	3 g	Mash	60 min

Water Agent	chlorek wapnia	3 g	Mash	60 min
Fining	mech irlandzki	5 g	Boil	10 min