

New Zeland IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **67**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **30.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **32.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (89.6%) | 80 % | 5 |
| Grain | Weyermann - Vienna Malt | 0.3 kg (4.5%) | 81 % | 8 |
| Grain | Viking Wheat Malt | 0.3 kg (4.5%) | 83 % | 5 |
| Grain | Weyermann - CaraBohemian | 0.1 kg (1.5%) | 75 % | 200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------------|--------|-----------|------------|
| Boil | Southern Cross (NZ) | 50 g | 60 min | 14 % |
| Aroma (end of boil) | Nelson Sauvín (NZ) | 20 g | 10 min | 11.1 % |
| Aroma (end of boil) | Pacifica (NZ) | 20 g | 5 min | 5.4 % |
| Whirlpool | Nelson Sauvín (NZ) | 10 g | 0 min | 11.1 % |
| Dry Hop | Nelson Sauvín (NZ) | 20 g | 10 day(s) | 11.1 % |
| Dry Hop | Pacifica (NZ) | 10 g | 5 day(s) | 5.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | --- |

Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Fermentacja burzliwa - 7 dni w temp 16st.
Fermentacja cicha - 14 dni w temp 16st.
Oct 24, 2017, 7:36 PM