

Nowozelandczyk

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **23**
- SRM **4.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (69.4%) | 82 % | 4 |
| Grain | Płatki owsiane | 0.6 kg (8.3%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.6 kg (8.3%) | 60 % | 3 |
| Grain | Pszeniczny | 1 kg (13.9%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Mosaic | 10 g | 20 min | 10 % |
| Boil | Nelson Sauvín | 20 g | 10 min | 11 % |
| Boil | Mosaic | 37 g | 5 min | 10 % |
| Boil | Nelson Sauvín | 30 g | 1 min | 11 % |
| Dry Hop | Galaxy | 100 g | 4 day(s) | 15 % |
| Dry Hop | Sabro | 50 g | 4 day(s) | 15 % |
| Boil | Mosaic | 3 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|--------|-----------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |
|-------------|-----|-----|--------|-----------|