

# Nowozelandzka IPA BA

- Gravity **14.1 BLG**
- ABV ---
- IBU **61**
- SRM **5.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (93.8%)	85 %	7
Grain	Briess - Carapils Malt	0.3 kg (6.3%)	74 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	25 g	60 min	17.3 %
Aroma (end of boil)	sticklebrat	30 g	10 min	12.4 %
Whirlpool	Waimea	25 g	0 min	17.3 %
Whirlpool	Motueka	20 g	0 min	7.2 %
Dry Hop	Waimea	50 g	5 day(s)	17.3 %
Dry Hop	Motueka	10 g	5 day(s)	7.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Fining	Żelatyna	5 g	Secondary	3 day(s)

Other	Glukoza	130 g	Bottling	---
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