

NZ IPA #2

- Gravity **16.1 BLG**
- ABV ---
- IBU **94**
- SRM **6.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (83.3%) | 79 % | 6 |
| Grain | Weyermann - Carapils | 0.5 kg (8.3%) | 78 % | 4 |
| Grain | Strzegom pszeniczny | 0.5 kg (8.3%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|-----------|------------|
| Boil | Waimea | 30 g | 45 min | 15.3 % |
| Boil | Green Bullet | 20 g | 45 min | 11 % |
| Boil | Pacific Jade | 50 g | 10 min | 14.6 % |
| Dry Hop | Waimea | 20 g | 10 day(s) | 15.3 % |
| Dry Hop | Green Bullet | 30 g | 5 day(s) | 11 % |
| Dry Hop | Pacific Jade | 50 g | 5 day(s) | 14.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|----------------|-----|------|-------|
| Fining | mech irlandzki | 6 g | Boil | 7 min |
|--------|----------------|-----|------|-------|