

NZ IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM **5.7**
- 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 **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

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

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Monachijski	1 kg (15.4%)	80 %	16
Grain	Płatki owsiane	0.5 kg (7.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Jade	25 g	60 min	11.6 %
Boil	Nelson Sauvignon	25 g	15 min	10.7 %
Boil	Nectaron	20 g	5 min	9.9 %
Aroma (end of boil)	Nelson Sauvignon	25 g	1 min	10.7 %
Aroma (end of boil)	Nectaron	50 g	1 min	9.9 %
Aroma (end of boil)	Wai-iti	50 g	1 min	1.5 %
Dry Hop	Nectaron	30 g	4 day(s)	9.9 %
Dry Hop	Wai-iti	50 g	4 day(s)	1.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
lallemand - lalbrew ale	Ale	Dry	11 g	---