

# NZ IPA

- Gravity **15.9 BLG**
- ABV ---
- IBU **72**
- SRM **10.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **73.9C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.8 kg (75%)	79 %	6
Grain	Strzegom Wiedeński	0.9 kg (14.1%)	79 %	10
Grain	Viking Cara Plus	0.2 kg (3.1%)	75 %	10
Grain	Strzegom Bursztynowy	0.5 kg (7.8%)	70 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	50 g	60 min	12.9 %
Boil	WAI-ITI	40 g	15 min	2.8 %
Boil	WAI-ITI	30 g	5 min	2.8 %
Boil	WAI-ITI	30 g	1 min	2.8 %
Dry Hop	WAI-ITI	50 g	5 day(s)	2.8 %

## Yeasts

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