

# NZIPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **28.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

## Steps

- Temp **62 C**, Time **55 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **55 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (82%)	80 %	5
Grain	Pszeniczny	0.85 kg (13.9%)	85 %	4
Grain	Karmelowy Jasny 30EBC	0.25 kg (4.1%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Idaho 7	25 g	60 min	14.7 %
Whirlpool	Nectaron	90 g	0 min	12 %
Dry Hop	Nectaron	120 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Lager	Dry	11.5 g	---