

NZIPA

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **59**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.5 liter(s)**
- Total mash volume **25.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (58.4%) | 80 % | 5 |
| Grain | Strzegom Wiedeński | 1.5 kg (21.9%) | 79 % | 10 |
| Grain | Strzegom Pszeniczny | 0.75 kg (10.9%) | 81 % | 6 |
| Grain | Carabelge | 0.3 kg (4.4%) | 80 % | 30 |
| Grain | Biscuit Malt | 0.3 kg (4.4%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 50 g | 55 min | 11 % |
| Boil | tai-heke | 15 g | 15 min | 7.6 % |
| Boil | WAI-ITI | 25 g | 10 min | 3.3 % |
| Aroma (end of boil) | tai-heke | 35 g | 5 min | 7.6 % |
| Aroma (end of boil) | WAI-ITI | 26 g | 0 min | 3.3 % |
| Aroma (end of boil) | tai-heke | 15 g | 0 min | 7.6 % |
| Dry Hop | Taiheke | 32 g | 3 day(s) | 7.6 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 11 % |
| Dry Hop | WAI-ITI | 50 g | 3 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | --- |

Notes

- Brzeczka przed chmieleniem ok 24 L - 16 BRIX
Po chmieleniu 21 L - 17 BRIX
Drożdże uwodnione zadane w temp. 16 st.
Fermentacja od 17 st. do 10.03.
Później 18 st.
21.03 10 brix, w kalkulatorze: 5.29 blg, albo 1.02 cb czyli 5 blg.

24.03 pomiar 9,7brix - 4,6 blg
26.03 - j/w
29.03- chmielenie na zimno
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