

# NZIPA kpcz

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **62**
- SRM **6.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.9 liter(s)**
- Total mash volume **13.2 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **9.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	3 kg (90.9%)	80 %	7
Grain	Briess - 2 Row Carapils Malt	0.15 kg (4.5%)	75 %	3
Grain	Caraamber	0.15 kg (4.5%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	25 g	60 min	9 %
Boil	Mouteka	25 g	15 min	9 %
Dry Hop	Pacifica (NZ)	100 g	5 day(s)	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	150 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Fining	Gelatin	4 g	Secondary	20 day(s)