

# nzipa

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (100%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	ctz	15 g	60 min	15 %
Boil	belma	5 g	60 min	12.8 %
Boil	Citra	30 g	20 min	12.3 %
Aroma (end of boil)	WAI-ITI	20 g	20 min	4.1 %
Aroma (end of boil)	Citra	30 g	5 min	12.4 %
Aroma (end of boil)	WAI-ITI	30 g	5 min	4.1 %
Boil	belma	20 g	5 min	12.8 %
Whirlpool	Citra	15 g	0 min	12.4 %
Whirlpool	belma	25 g	0 min	12.8 %
Whirlpool	WAI-ITI	15 g	0 min	4.1 %
Dry Hop	Citra	25 g	5 day(s)	12.4 %
Dry Hop	belma	50 g	5 day(s)	12.8 %
Dry Hop	WAI-ITI	35 g	5 day(s)	4.1 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis