

# NZIPKA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **55**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **11.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (25.9%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	43 g	60 min	12.1 %
Whirlpool	Nelson Sauvín	50 g	0 min	10.8 %
Whirlpool	Waimea	25 g	0 min	13.6 %
Whirlpool	Galaxy	25 g	0 min	14.2 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	11 %
Dry Hop	Amarillo	15 g	2 day(s)	9.5 %
Dry Hop	Waimea	12 g	2 day(s)	13.6 %
Dry Hop	Galaxy	19 g	2 day(s)	14.2 %
Dry Hop	Nelson Sauvín	25 g	2 day(s)	11 %
Dry Hop	Amarillo	20 g	2 day(s)	9.5 %
Dry Hop	Waimea	15 g	2 day(s)	17 %

Dry Hop	Galaxy	20 g	2 day(s)	15 %
Dry Hop	Nelson Sauvin	30 g	1 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	wirfloc	1 g	Boil	5 min
Other	cukier biały	70 g	Bottling	---
Other	witamina c	3 g	Bottling	---

## Notes

- Chłodzenie do 72  
Whirlpool przez 35 minut od 69,5 do 61

Po 10 dniach burzliwej przelanie na cicha i chmiel. 3,5-4 blg

Pierwsza dawka chmielu w hop spiderze w 20 stopniach  
*Mar 6, 2019, 2:09 AM*