

# Wakacje w Nowej Zelandii

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **43**
- SRM **4.4**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

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

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (60.6%)	80 %	4
Grain	Pszeniczny	2 kg (30.3%)	85 %	4
Grain	Rice, Flaked	0.6 kg (9.1%)	70 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	30 g	60 min	11 %
Boil	Nelson Sauvignon	20 g	5 min	11 %
Aroma (end of boil)	Nelson Sauvignon	20 g	0 min	11 %
Whirlpool	Nelson Sauvignon	30 g	15 min	11 %
Dry Hop	Nelson Sauvignon	200 g	2 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale