

# West Coast New Zeland

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- Gravity **16.6 BLG**
- ABV ---
- IBU **91**
- SRM **6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **29.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (62.5%)	80 %	4
Grain	Carahell	1 kg (12.5%)	77 %	26
Grain	Pszeniczny	1 kg (12.5%)	85 %	4
Grain	Viking Pale Ale malt	1 kg (12.5%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	13 %
Boil	Green Bullet	40 g	40 min	12.2 %
Aroma (end of boil)	Southern Cross	15 g	10 min	12.8 %
Aroma (end of boil)	Rakau (NZ)	30 g	1 min	9.5 %
Dry Hop	Rakau (NZ)	15 g	4 day(s)	9.5 %
Dry Hop	Pacifica (NZ)	20 g	4 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Other	płatki owsiane	200 g	Mash	50 min