

#208 NZ Hazy IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	4 kg (70.2%)	80 %	4
Grain	Płatki owsiane	1 kg (17.5%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (8.8%)	60 %	3
Grain	Weyermann - Carapils	0.1 kg (1.8%)	78 %	4
Dry Extract	maltodekstryna	0.1 kg (1.8%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	25 g	25 min	12.1 %
Boil	Nelson Sauvín	25 g	10 min	12.1 %
Dry Hop	Nelson Sauvín	100 g	5 day(s)	12.1 %
Dry Hop	Nectarón	50 g	5 day(s)	9.9 %
Dry Hop	Superdelic	50 g	5 day(s)	4.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	1400 ml	White Labs

Notes

- Woda 15l R/O ,
Woda 17l Saguaro,
Chlorek wapnia 2 gr,
PH wody 5,4
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