

## #53 Hopdance NZ IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **97**
- SRM **6.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **46 liter(s)**
- Trub loss **5 %**
- Size with trub loss **48.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **58.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **37.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.2 liter(s)** of **76C** water or to achieve **58.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (72%)	80 %	5
Grain	Pszeniczny	1 kg (8%)	85 %	4
Grain	Cookie	1 kg (8%)	72 %	50
Grain	Strzegom Monachijski typ II	1 kg (8%)	79 %	22
Grain	Płatki owsiane	0.5 kg (4%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Perle	50 g	60 min	7 %
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Sabro	10 g	60 min	15 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Mosaic	20 g	30 min	10 %
Boil	Sabro	20 g	30 min	15 %
Boil	Pacific Gem	20 g	30 min	15.3 %
Boil	Mosaic	25 g	10 min	10 %
Boil	Sabro	25 g	10 min	15 %
Boil	Simcoe	25 g	10 min	13.2 %

Boil	Pacific Gem	25 g	10 min	15.3 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Slant	400 ml	---

## Notes

- 13.5 BLG + 10L wody do wyśładzania  
*Jul 25, 2021, 2:56 PM*