

# New Zealand IPA

- Gravity **15.4 BLG**
- ABV ---
- IBU **120**
- SRM **9.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **67 C**, Time **85 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **85 min** at **67C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale	5 kg (80.6%)	80 %	7
Grain	Weyermann - Pszeniczny jasny	0.6 kg (9.7%)	80 %	6
Grain	Weyermann - Carared	0.6 kg (9.7%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	100 g	15 min	17.2 %
Boil	Pacific Gem	100 g	15 min	15.3 %
Dry Hop	Waimea	60 g	4 day(s)	17.2 %
Dry Hop	Pacific Gem	60 g	4 day(s)	15.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Finning	Mech irlandzki	10 g	Boil	5 min

Water Agent	Gips piwowarski	5 g	Mash	75 min
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## Notes

- Po burzliwej fermentacji piwo dzielimy na dwa fermentory. Do 1 na zimno dajemy Waimea a do 2 Pacific Gem.  
*Mar 15, 2016, 4:30 PM*