

New Zeland/Australia IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11 liter(s)**

Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **75.5 C**, Time **5 min**

Mash step by step

- Heat up **8.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75.5C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 1.5 kg (61.5%) | 80 % | 4 |
| Grain | Płatki owsiane | 0.37 kg (15.2%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.3 kg (12.3%) | 60 % | 3 |
| Grain | Pszeniczny | 0.27 kg (11.1%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-----------------------|--------|--------|------------|
| Mash | Saaz (Czech Republic) | 10 g | 60 min | 4.5 % |
| Whirlpool | Enigma (AUS) | 20 g | 30 min | 17.2 % |
| Whirlpool | Nelson Sauvín | 30 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|------|--------|--------|------------|
| WLP067 - Coastal Haze | Ale | Liquid | 200 ml | White Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|-------|
| Fining | Łuska ryżowa | 0.1 g | Mash | 0 min |