

# NZ AUS IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **40**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.1 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **69 C**, Time **15 min**
- Temp **73 C**, Time **55 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **12.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **15 min** at **69C**
- Keep mash **55 min** at **73C**
- Keep mash **1 min** at **76C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield  | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt   | 2.5 kg (61.7%) | 80 %   | 5   |
| Grain | Viking Pilsner malt    | 1 kg (24.7%)   | 82 %   | 4   |
| Grain | simpsons - dekstrynowy | 0.25 kg (6.2%) | 67.5 % | 1   |
| Grain | Simpsons - Malted Oats | 0.3 kg (7.4%)  | 80 %   | 2   |

## Hops

| Use for             | Name          | Amount | Time      | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| Boil                | Waimea        | 10 g   | 30 min    | 14.3 %     |
| Aroma (end of boil) | Nelson Sauvín | 10 g   | 15 min    | 11.2 %     |
| Aroma (end of boil) | Galaxy        | 15 g   | 10 min    | 15 %       |
| Dry Hop             | Galaxy        | 35 g   | 3 day(s)  | 15 %       |
| Dry Hop             | Nelson Sauvín | 40 g   | 30 day(s) | 11.2 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |        |             |
|--------------------------|-----|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 100 ml | Wyeast Labs |
|--------------------------|-----|--------|--------|-------------|

## Notes

- Woda RO 21L modyfikowana:  
Chlorek wapnia 5ml  
Epsom 2,5g  
Sól kamienna niejodowana 1g  
Kwas mlekowy 2,5ml  
*Feb 20, 2021, 7:58 AM*