

# NZ Hazy IPA 17Blg

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **54**
- SRM **5.3**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **1 %**
- Size with trub loss **25.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.8 liter(s)**
- Total mash volume **37 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **27.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.25 kg (67.6%)	80 %	5
Grain	Słód owsiany Fawcett	1.25 kg (13.5%)	61 %	5
Grain	Płatki pszeniczne	1.25 kg (13.5%)	60 %	3
Grain	Płatki owsiane	0.5 kg (5.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Nelson Sauvín	62.5 g	30 min	11 %
Chłodzimy do 75-80st				
Aroma (end of boil)	Wai-iti	62.5 g	30 min	4.1 %
75-80st				
Dry Hop	Nelson Sauvín	62.5 g	2 day(s)	11 %
Dry Hop	Wai-iti	62.5 g	2 day(s)	4.1 %
Dry Hop	Pacifica (NZ)	62.5 g	2 day(s)	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	27.5 g	Lallemand
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