

# NZ Hazy IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **35**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.6 liter(s)**
- Total mash volume **15.4 liter(s)**

## Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.5 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	2.6 kg (67.5%)	82 %	4
Grain	Płatki pszeniczne	0.8 kg (20.8%)	60 %	3
Grain	Płatki owsiane	0.4 kg (10.4%)	60 %	3
Grain	Acidulated BESTMALZ	0.05 kg (1.3%)	76 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Kohatu	20 g	100 min	6.6 %
Whirlpool	Pacific Jade	10 g	100 min	12.6 %
Whirlpool	Rakau (NZ)	10 g	100 min	8.7 %
Dry Hop	Kohatu	20 g	3 day(s)	6.6 %
Dry Hop	Rakau (NZ)	30 g	3 day(s)	8.7 %

## Yeasts

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

Lallemand - LaBrew American East Coast - New England	Ale	Slant	500 ml	---
--	-----	-------	--------	-----

### Extras

Type	Name	Amount	Use for	Time
Other	łuska ryżowa	200 g	Mash	15 min