

NZ Hazy IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (74.6%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (7.5%) | 80 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (7.5%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (7.5%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.2 kg (3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|----------|------------|
| Boil | Pacific Gem | 50 g | 30 min | 12.6 % |
| Dry Hop | Pacifica (NZ) (do połowy) | 100 g | 3 day(s) | 4.8 % |
| Dry Hop | Rakau (NZ) (do połowy) | 100 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|-------|--------|------------|
| WLP 644 | Ale | Slant | 100 ml | White Labs |