

NZ IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **51**
- SRM **6.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **22.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.3 kg (81.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.5 kg (9.5%)	79 %	16
Grain	Płatki owsiane	0.3 kg (5.7%)	70 %	3
Grain	Simpsons - Crystal Light	0.15 kg (2.9%)	69 %	105

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy (AUS)	15 g	15 min	13.6 %
Boil	Nelson Sauvín (NZ)	15 g	15 min	11.8 %
Boil	Galaxy (AUS)	15 g	5 min	13.6 %
Boil	Nelson Sauvín (NZ)	15 g	5 min	11.8 %
Whirlpool	Galaxy (AUS)	20 g	25 min	13.6 %
Whirlpool	Nelson Sauvín (NZ)	20 g	25 min	11.8 %
Dry Hop	Galaxy (AUS)	50 g	3 day(s)	13.6 %
Dry Hop	Nelson Sauvín (NZ)	50 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand Verdant IPA	Ale	Dry	11 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	siarczan wapnia gips	5.4 g	Mash	60 min
Water Agent	chlorek wapnia 99%	4.5 g	Boil	60 min
Water Agent	witamina C	3.6 g	Bottling	---