

# NZ IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **21**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **15 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **15 min** at **67C**
- Keep mash **50 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.1 kg (70.7%)	80 %	3
Grain	Płatki owsiane	1.4 kg (24.1%)	60 %	3
Sugar	Milk Sugar (Lactose)	0.3 kg (5.2%)	76.1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	25 g	30 min	9.9 %
Dry Hop	Riwaka	100 g	3 day(s)	3.3 %
Dry Hop	Nelson Sauvín MX	100 g	3 day(s)	11 %
Dry Hop	Nectaron	50 g	3 day(s)	9.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP518 - Opshaug Kveik Ale	Ale	Liquid	50 ml	White Labs

## Notes

- Woda RO:kran 1:1  
zacieranie 21L - 3 ml kwas mlekowy

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

wyśładzanie 6L - 1.5 ml kwas mlekowy  
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