

NZ IPA

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **40**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 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 **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	5 g	60 min	12 %
Boil	Nectaron	20 g	30 min	12 %
Aroma (end of boil)	Nectaron	25 g	5 min	12 %
Aroma (end of boil)	Motueka	50 g	5 min	7 %
Dry Hop	Nectaron	50 g	3 day(s)	12 %
Dry Hop	Motueka	50 g	3 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP077	Ale	Liquid	70 ml	---

Extras

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

Type	Name	Amount	Use for	Time
Water Agent	Kwas Askorbinowy	4 g	Bottling	---