

## NZ IPA + Oktawia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **48**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **22.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (80.4%)	85 %	7
Grain	Weyermann - Carapils	0.3 kg (5.4%)	78 %	4
Grain	Płatki owsiane	0.4 kg (7.1%)	85 %	3
Grain	Płatki żytnie	0.4 kg (7.1%)	80 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Dr Rudi	30 g	60 min	11.8 %
Boil	Dr Rudi	20 g	10 min	11.8 %
Boil	Southern Cross	10 g	10 min	13 %
Aroma (end of boil)	Dr Rudi	10 g	0 min	11.8 %
Aroma (end of boil)	Green Bullet	10 g	0 min	11 %
Dry Hop	Oktawia	80 g	5 day(s)	7.1 %

Część z paczek które dostałem na szkoleniu PolishHops. Porównać ze zamerykanizowaną wersją.

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis