

# nzbipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **87**
- SRM **29.6**
- Style **Black 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 **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **5 min** at **76C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC  |
|-------|---------------------|-----------------|-------|------|
| Grain | Strzegom Pale Ale   | 3.15 kg (54.3%) | 79 %  | 6    |
| Grain | Strzegom Wiedeński  | 1.2 kg (20.7%)  | 79 %  | 10   |
| Grain | Strzegom Pszeniczny | 0.5 kg (8.6%)   | 81 %  | 6    |
| Grain | Strzegom Karmel 30  | 0.45 kg (7.8%)  | 75 %  | 30   |
| Grain | Carafa III          | 0.5 kg (8.6%)   | 70 %  | 1034 |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | Pacific Gem | 15 g   | 60 min   | 14 %       |
| Boil    | Pacific Gem | 15 g   | 45 min   | 14 %       |
| Boil    | Pacific Gem | 15 g   | 30 min   | 14 %       |
| Boil    | Waimea      | 20 g   | 15 min   | 15.1 %     |
| Boil    | Pacific Gem | 20 g   | 10 min   | 14 %       |
| Boil    | Waimea      | 30 g   | 5 min    | 15.1 %     |
| Dry Hop | Waimea      | 100 g  | 3 day(s) | 15.1 %     |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |     |
|-------------|-----|-----|------|-----|
| Safale S-05 | Ale | Dry | 11 g | --- |
|-------------|-----|-----|------|-----|