

nzbipa

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **73**
- SRM **27.7**
- Style **Black IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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 **16.2 liter(s)** of **76C** water or to achieve **27.8 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 | Nelson Sauvín | 15 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 45 min | 14 % |
| Boil | Nelson Sauvín | 15 g | 30 min | 14 % |
| Boil | Motueka | 30 g | 15 min | 7 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 14 % |
| Boil | Motueka | 30 g | 5 min | 15.1 % |
| Dry Hop | Motueka | 100 g | 3 day(s) | 7 % |

Yeasts

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

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