

# NZIPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **71**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 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 **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (81.8%)	79 %	6
Grain	Pszeniczny	1 kg (18.2%)	85 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	30 g	55 min	15.3 %
Aroma (end of boil)	WAI-ITI	40 g	5 min	4.1 %
Aroma (end of boil)	Kohatu	40 g	15 min	7.8 %
Dry Hop	WAI-ITI	50 g	5 day(s)	4.1 %
Dry Hop	Kohatu	45 g	5 day(s)	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's