

NZIPA #_b_ro

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **53**
- SRM **6.9**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (80%)	80 %	8
Grain	Płatki pszeniczne	1 kg (16%)	85 %	3
Grain	Strzegom Karmel 150	0.175 kg (2.8%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.077 kg (1.2%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	40 g	60 min	11 %
Boil	Green Bullet	20 g	30 min	11 %
Aroma (end of boil)	Cascade	40 g	0 min	6 %
Dry Hop	Cascade	60 g	4 day(s)	6 %

Yeasts

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