

nzipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **59**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **77C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | ctz | 15 g | 60 min | 15 % |
| Boil | belma | 5 g | 60 min | 12.8 % |
| Boil | Citra | 30 g | 20 min | 12.3 % |
| Aroma (end of boil) | WAI-ITI | 20 g | 20 min | 4.1 % |
| Aroma (end of boil) | Citra | 30 g | 5 min | 12.4 % |
| Aroma (end of boil) | WAI-ITI | 30 g | 5 min | 4.1 % |
| Boil | belma | 20 g | 5 min | 12.8 % |
| Whirlpool | Citra | 15 g | 0 min | 12.4 % |
| Whirlpool | belma | 25 g | 0 min | 12.8 % |
| Whirlpool | WAI-ITI | 15 g | 0 min | 4.1 % |
| Dry Hop | Citra | 25 g | 5 day(s) | 12.4 % |
| Dry Hop | belma | 50 g | 5 day(s) | 12.8 % |
| Dry Hop | WAI-ITI | 35 g | 5 day(s) | 4.1 % |

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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