

# NZIPKA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **54**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (69%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (25.9%)	82 %	4
Grain	Weyermann - Carapils	0.3 kg (5.2%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	43 g	60 min	12.1 %
Whirlpool	Nelson Sauvín	50 g	0 min	10.8 %
Whirlpool	Waimea	25 g	0 min	13.6 %
Whirlpool	Galaxy	25 g	0 min	14.2 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	10.8 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Waimea	25 g	3 day(s)	13.6 %
Dry Hop	Galaxy	35 g	3 day(s)	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	wirfloc	1 g	Boil	5 min