

NZPAP24

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **17**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **45 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **15 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (70%) | 81 % | 4 |
| Grain | Chit Malt | 0.7 kg (14%) | 50 % | 2 |
| Grain | Weyermann - Carapils | 0.5 kg (10%) | 78 % | 4 |
| Grain | Bestmalz zakwaszający | 0.3 kg (6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Mash | Nectaron | 50 g | 60 min | 12 % |
| Boil | Nelson Sauvín | 25 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 25 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 0 min | 11 % |
| Whirlpool | Nectaron | 50 g | 0 min | 12 % |
| Dry Hop | Nectaron | 50 g | 5 day(s) | 12 % |
| Dry Hop | Motueka | 100 g | 3 day(s) | 7 % |

Yeasts

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

| | | | | |
|-------|-----|-----|------|-----|
| Us-05 | Ale | Dry | 50 g | --- |
|-------|-----|-----|------|-----|

Notes

- Flex na goryczkę 30 ibu plus 18 z chmileu da ok 48 ibu
Jan 7, 2024, 8:04 PM