

# Aipa test NZ

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **56**
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.6 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale    | 5.5 kg (95.7%) | 79 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.25 kg (4.3%) | 75 %  | 5   |

## Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Pacific Jade  | 35 g   | 40 min   | 14.5 %     |
| Aroma (end of boil) | Pacifica (NZ) | 20 g   | 20 min   | 5.5 %      |
| Aroma (end of boil) | WAI-ITI       | 40 g   | 10 min   | 2.8 %      |
| Aroma (end of boil) | Pacifica (NZ) | 15 g   | 10 min   | 5.5 %      |
| Dry Hop             | Pacific Jade  | 15 g   | 7 day(s) | 14.5 %     |
| Dry Hop             | WAI-ITI       | 30 g   | 7 day(s) | 2.8 %      |
| Dry Hop             | Pacifica (NZ) | 15 g   | 7 day(s) | 5.5 %      |
| Dry Hop             | WAI-ITI       | 30 g   | 3 day(s) | 2.8 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |

## Notes

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

- Planowana gęstwa z wcześniejszego piwa  
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