

# KIWI IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **52**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.5 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                     | Amount         | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.5 kg (45.5%) | 81 %  | 5   |
| Grain | Pszeniczny               | 2.5 kg (45.5%) | 85 %  | 4   |
| Grain | Abbey Castle             | 0.5 kg (9.1%)  | 80 %  | 45  |

## Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 25 g   | 30 min   | 11 %       |
| Boil    | Nelson Sauvín | 25 g   | 20 min   | 11 %       |
| Boil    | Motueka       | 25 g   | 25 min   | 7 %        |
| Boil    | Motueka       | 20 g   | 0 min    | 7 %        |
| Boil    | Nelson Sauvín | 20 g   | 0 min    | 11 %       |
| Dry Hop | Nelson Sauvín | 30 g   | 4 day(s) | 11 %       |
| Dry Hop | Motueka       | 30 g   | 4 day(s) | 7 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |