

Nazi IPA 14Blg

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **18**
- SRM **4.7**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **84 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **17.8 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Weyermann - Carapils | 0.3 kg (6.3%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | fantasia | 30 g | 60 min | 4.2 % |
| Boil | hallertauer mittelfruh | 20 g | 10 min | 4.3 % |
| Boil | fantasia | 10 g | 10 min | 4.2 % |
| Boil | hallertauer mittelfruh | 10 g | 1 min | 4.3 % |
| Boil | Hallertau Blanc | 10 g | 1 min | 9.8 % |
| Boil | fantasia | 10 g | 1 min | 4.2 % |
| Dry Hop | Hallertau Blanc | 20 g | 4 day(s) | 9.8 % |
| Dry Hop | Fantasia | 10 g | 4 day(s) | 4.2 % |

Yeasts

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

| | | | | |
|--------------|-----|-----|--------|-----------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |
|--------------|-----|-----|--------|-----------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|---------|--------|
| Fining | whirfloc | 2 g | Boil | 10 min |