

# New Zeland/Australia IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **60**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.3 liter(s)**

## Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.5 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **55 C**, Time **5 min**
- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **75.5 C**, Time **5 min**

## Mash step by step

- Heat up **8.5 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **5 min** at **55C**
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **75.5C**
- Sparge using **5.2 liter(s)** of **76C** water or to achieve **11.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (61.5%)	80 %	4
Grain	Płatki owsiane	0.37 kg (15.2%)	60 %	3
Grain	Płatki pszeniczne	0.3 kg (12.3%)	60 %	3
Grain	Pszeniczny	0.27 kg (11.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Saaz (Czech Republic)	10 g	60 min	4.5 %
Whirlpool	Enigma (AUS)	20 g	30 min	17.2 %
Whirlpool	Nelson Sauvín	30 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	200 ml	White Labs

## Extras

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

Type	Name	Amount	Use for	Time
Fining	Łuska ryżowa	0.1 g	Mash	0 min