

# Nowa Zelandia

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **30**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.8 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **71 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **71C**
- Keep mash **5 min** at **78C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **14.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg (78.1%)	81 %	4
Grain	Pszeniczny	0.4 kg (12.5%)	85 %	4
Grain	Strzegom Monachijski typ II	0.3 kg (9.4%)	79 %	22

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	6 g	45 min	11 %
Boil	Nelson Sauvin	10 g	15 min	11 %
Boil	Kohatu	10 g	15 min	6.5 %
Boil	Pacifica (NZ)	10 g	15 min	4 %
Dry Hop	Nelson Sauvin	14 g	3 day(s)	11 %
Dry Hop	Kohatu	20 g	3 day(s)	6.5 %
Dry Hop	Pacifica (NZ)	20 g	3 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis