

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 |