

Nowozelandzka IPA BA

- Gravity **14.1 BLG**
- ABV ---
- IBU **61**
- SRM **5.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **65 min**
- Evaporation rate **15 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

Steps

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

Mash step by step

- Heat up **14.4 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.5 kg (93.8%) | 85 % | 7 |
| Grain | Briess - Carapils Malt | 0.3 kg (6.3%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------|--------|----------|------------|
| Boil | Waimea | 25 g | 60 min | 17.3 % |
| Aroma (end of boil) | sticklebrat | 30 g | 10 min | 12.4 % |
| Whirlpool | Waimea | 25 g | 0 min | 17.3 % |
| Whirlpool | Motueka | 20 g | 0 min | 7.2 % |
| Dry Hop | Waimea | 50 g | 5 day(s) | 17.3 % |
| Dry Hop | Motueka | 10 g | 5 day(s) | 7.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------|--------|-----------|----------|
| Fining | Żelatyna | 5 g | Secondary | 3 day(s) |

| | | | | |
|-------|---------|-------|----------|-----|
| Other | Glukoza | 130 g | Bottling | --- |
|-------|---------|-------|----------|-----|