

NZ Hazy IPA 17Blg

- Gravity **17.1 BLG**
- ABV **7.3 %**
- IBU **55**
- SRM **5.3**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **24.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (67.6%) | 80 % | 5 |
| Grain | Słód owsiany Fawcett | 1 kg (13.5%) | 61 % | 5 |
| Grain | Płatki pszeniczne | 1 kg (13.5%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (5.4%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|----------------------|---------------|--------|----------|------------|
| Aroma (end of boil) | Nelson Sauvín | 50 g | 30 min | 11 % |
| Chłódzimy do 75-80st | | | | |
| Aroma (end of boil) | Wai-iti | 50 g | 30 min | 4.1 % |
| 75-80st | | | | |
| Dry Hop | Nelson Sauvín | 50 g | 2 day(s) | 11 % |
| Dry Hop | Wai-iti | 50 g | 2 day(s) | 4.1 % |
| Dry Hop | Pacifica (NZ) | 50 g | 2 day(s) | 4.8 % |

Yeasts

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

| | | | | |
|------------------------------------|-----|-----|------|-----------|
| Lallemand - LalBrew Verdant IPA | Ale | Dry | 22 g | Lallemand |
|------------------------------------|-----|-----|------|-----------|