

# NZ Hazy IPA

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **42**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (74.6%)	80 %	4
Grain	Viking Pale Ale malt	0.5 kg (7.5%)	80 %	5
Grain	Weyermann - Carapils	0.5 kg (7.5%)	78 %	4
Grain	Oats, Flaked	0.5 kg (7.5%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (3%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacific Gem	50 g	30 min	12.6 %
Dry Hop	Pacifica (NZ) (do połowy)	100 g	3 day(s)	4.8 %
Dry Hop	Rakau (NZ) (do połowy)	100 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP 644	Ale	Slant	100 ml	White Labs