

NZ NZSIPA

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **30**
- SRM **5.6**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|--------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 3 kg (60%) | 80 % | 7 |
| Grain | Pszeniczny | 0.5 kg (10%) | 85 % | 4 |
| Grain | Weyermann - Bohemian Pilsner Malt | 0.5 kg (10%) | 81 % | 4 |
| Grain | płatki żytnie | 0.3 kg (6%) | 70 % | 8 |
| Grain | Płatki owsiane | 0.3 kg (6%) | 85 % | 3 |
| Grain | płatki jęczmienne | 0.3 kg (6%) | 70 % | 3 |
| Grain | Carabohemian | 0.1 kg (2%) | 70 % | 190 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|--------|------------|
| Boil | southern cross | 10 g | 30 min | 14 % |
| Boil | southern cross | 20 g | 15 min | 14 % |
| Aroma (end of boil) | Rakau (NZ) | 30 g | 1 min | 9.5 % |
| Aroma (end of boil) | Southern cross | 30 g | 1 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |