

NZ SMASH IPA

- Gravity **10 BLG**
- ABV **4 %**
- IBU **49**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **62 C**, Time **75 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon Blanc	10 g	60 min	11 %
Boil	Nelson Sauvignon Blanc	10 g	30 min	11 %
Boil	Nelson Sauvignon Blanc	15 g	15 min	11 %
Boil	Nelson Sauvignon Blanc	15 g	5 min	11 %
Whirlpool	Nelson Sauvignon Blanc	50 g	10 min	11 %
Dry Hop	Nelson Sauvignon Blanc	100 g	2 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	125 ml	Wyeast Labs