

# NZ Wheat Black IPA

- Gravity **16.6 BLG**
- ABV ---
- IBU **60**
- SRM **39.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC  |
|-------|-----------------------------|----------------|-------|------|
| Grain | Briess - Pale Ale Malt      | 4 kg (55.2%)   | 80 %  | 7    |
| Grain | Weyermann - Dark Wheat Malt | 2 kg (27.6%)   | 85 %  | 14   |
| Grain | Carafa III                  | 0.5 kg (6.9%)  | 70 %  | 1034 |
| Grain | Caramel/Crystal Malt - 120L | 0.5 kg (6.9%)  | 72 %  | 236  |
| Grain | Black Barley (Roast Barley) | 0.25 kg (3.4%) | 55 %  | 985  |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Simcoe     | 10 g   | 60 min | 13.2 %     |
| Boil    | Magnum     | 20 g   | 60 min | 13.5 %     |
| Boil    | Rakau (NZ) | 15 g   | 60 min | 9.5 %      |
| Boil    | Wakatu     | 15 g   | 40 min | 8.5 %      |
| Boil    | WAI-ITI    | 15 g   | 20 min | 4.1 %      |
| Boil    | Waktu      | 15 g   | 0 min  | 8.5 %      |
| Boil    | WAI-ITI    | 15 g   | 0 min  | 4.1 %      |
| Boil    | Rakau (NZ) | 15 g   | 0 min  | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 10 ml  | Fermentum Mobile |