

nzipa

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **56**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **60 C**, Time **45 min**
- Temp **67 C**, Time **15 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **66.6C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **15 min** at **67C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	1 kg (40.8%)	80 %	4
Grain	Weyermann - Pale Ale Malt	1 kg (40.8%)	85 %	7
Grain	Viking Pale Ale malt	0.45 kg (18.4%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	10 g	60 min	11 %
Boil	Nectarón	10 g	60 min	10.5 %
Boil	Nelson Sauvín	10 g	5 min	11 %
Boil	Nectarón	10 g	5 min	10.5 %
Dry Hop	Nelson Sauvín	30 g	3 day(s)	11 %
Dry Hop	Nectarón	30 g	3 day(s)	10.5 %
Whirlpool	Nectarón	10 g	0 min	10.5 %
Aroma (end of boil)	Nelson Sauvín	10 g	0 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	50 ml	Fermentis
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