

# NZIPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **46**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 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)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **21.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **23.5 liter(s)** of **76C** water or to achieve **38 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (69%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (27.6%)	79 %	10
Grain	Caramel/Crystal Malt - 10L	0.25 kg (3.4%)	75 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	15 g	40 min	5.5 %
Boil	Pacifica (NZ)	10 g	10 min	5.5 %
Boil	Wakatu (NZ)	15 g	40 min	8.5 %
Boil	Wakatu (NZ)	10 g	15 min	8.5 %
Boil	Rakau (NZ)	50 g	25 min	10.7 %
Boil	Pacifica (NZ)	15 g	0 min	5.5 %
Boil	Wakatu (NZ)	15 g	0 min	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
gozdawa west coast	Ale	Slant	500 ml	Gozdawa