

Stara Zelandia

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **53**
- SRM **7.5**
- 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 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **3 min**

Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **3 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (59.3%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (14.8%)	79 %	22
Grain	Golden Ale	1 kg (14.8%)	79 %	12
Grain	Strzegom Pale Ale	0.5 kg (7.4%)	79 %	6
Grain	Karmelowy Czerwony	0.25 kg (3.7%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	25 g	60 min	11.5 %
Boil	Waimea	25 g	10 min	15.5 %
Boil	Waimea	25 g	5 min	15.5 %
Boil	Crystal	25 g	3 min	4.5 %
Boil	Mosaic	20 g	3 min	10 %
Boil	WAI-ITI	20 g	3 min	4.1 %
Boil	Crystal	25 g	1 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safeale US-05	Ale	Dry	11 g	Fermentis