

NZ IPA #3

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **18.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **18.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (42.9%)	80 %	40
Grain	Strzegom Pale Ale	1 kg (28.6%)	79 %	6
Grain	Płatki owsiane	0.5 kg (14.3%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (14.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	17 g	30 min	9 %
Boil	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Cascade	20 g	3 min	6 %
Aroma (end of boil)	Nelson Sauvignon Blanc	30 g	3 min	11 %
Dry Hop	Nelson Sauvignon Blanc	20 g	10 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's