NZ IPA BA +RYE+Enigma

- Gravity **17.2 BLG**
- ABV **---**
- IBU **50**
- SRM **8.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.4 liter(s)**
- Boil time **65 min**
- Evaporation rate **5 %/h**
- Boil size **31.3 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.92 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.6 liter(s)**

Steps

- Temp **70 C**, Time **65 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **78.6C**
- Add grains
- Keep mash **65 min** at **70C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **31.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Wheat Malt	4.5 kg *(57.7%)*	85 %	5
Grain	Strzegom Pale Ale	1 kg *(12.8%)*	79 %	5.9
Grain	Żytni	1 kg *(12.8%)*	80 %	20
Grain	Strzegom Monachijski typ I	1 kg *(12.8%)*	79 %	15.8
Grain	Weyermann - Carapils	0.3 kg *(3.8%)*	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Green Bullet	30 g	5 min	12.5 %
Boil	Enigma	30 g	5 min	17.2 %
Boil	Green Bullet	20 g	55 min	12.5 %
Boil	Green Bullet	10 g	65 min	12.5 %
Boil	Motueka	10 g	65 min	7 %
Boil	Pacifica (NZ)	10 g	65 min	5.5 %
Dry Hop	Motueka	20 g	16 day(s)	7 %
Dry Hop	Pacifica (NZ)	20 g	16 day(s)	5.5 %
Dry Hop	Citra	15 g	17 day(s)	12 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Glukoza	130 g	Bottling	---