

# NZIPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **5.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **36.5 liter(s)**

## Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **71.5C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **27.7 liter(s)** of **76C** water or to achieve **36.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (13.3%)   | 80 %  | 5   |
| Grain | Strzegom Wiedeński   | 2.5 kg (33.3%) | 79 %  | 10  |
| Grain | Viking Pilsner malt  | 3 kg (40%)     | 82 %  | 4   |
| Grain | Strzegom Karmel 30   | 0.3 kg (4%)    | 75 %  | 30  |
| Grain | Monachijski          | 0.5 kg (6.7%)  | 80 %  | 16  |
| Sugar | Cukier biały         | 0.2 kg (2.7%)  | --- % | --- |

## Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil      | Nugget pl       | 40 g   | 60 min   | 8.7 %      |
| Boil      | Hallertau Blanc | 10 g   | 15 min   | 9.8 %      |
| Whirlpool | Nectaron        | 20 g   | 10 min   | 13.6 %     |
| Whirlpool | Hallertau Blanc | 10 g   | 10 min   | 9.8 %      |
| Dry Hop   | Nectaron        | 30 g   | 4 day(s) | 13.6 %     |
| Dry Hop   | Hallertau Blanc | 10 g   | 4 day(s) | 9.8 %      |