

NZDWCIPA

- Gravity **18 BLG**
- ABV **7.7 %**
- IBU **100**
- SRM **5.4**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **25.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **66 C**, Time **75 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.5C**
- Add grains
- Keep mash **75 min** at **66C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.6 kg (60.5%)	81 %	4
Grain	Strzegom Pale Ale	2.5 kg (32.9%)	79 %	6
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (6.6%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	40 g	60 min	11 %
Boil	Rakau (NZ)	50 g	60 min	10.7 %
Aroma (end of boil)	Motueka	20 g	5 min	7 %
Aroma (end of boil)	Kohatu	20 g	5 min	7.8 %
Aroma (end of boil)	WAI-ITI	20 g	5 min	4.1 %
Aroma (end of boil)	Nelson Sauvín	20 g	5 min	11 %
Whirlpool	Motueka	20 g	0 min	7 %
Whirlpool	Kohatu	20 g	0 min	7.8 %
Whirlpool	WAI-ITI	20 g	0 min	4.1 %
Whirlpool	Nelson Sauvín	20 g	0 min	11 %
Dry Hop	Motueka	30 g	3 day(s)	7 %
Dry Hop	Kohatu	30 g	3 day(s)	7.8 %
Dry Hop	WAI-ITI	30 g	3 day(s)	4.1 %

Dry Hop	Nelson Sauvignon Blanc	30 g	3 day(s)	11 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis