Whisky NZ IPA

- Gravity **17.9 BLG**
- ABV **---**
- IBU **75**
- SRM **5.6**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(29.9%)*	81 %	4
Grain	Weyermann - Pale Ale Malt	2 kg *(29.9%)*	85 %	7
Grain	Casle Malting Whisky Nature	2.6 kg *(38.8%)*	85 %	4
Grain	Briess - Carapils Malt	0.1 kg *(1.5%)*	74 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Summit	10 g	90 min	17 %
Boil	Summit	17 g	60 min	17 %
Boil	Enigma (AUS)	33 g	15 min	17.2 %
Aroma (end of boil)	Nelson Sauvin	33 g	5 min	11 %
Whirlpool	Nelson Sauvin	33 g	5 min	11 %
Whirlpool	Enigma (AUS)	33 g	5 min	17.2 %
Dry Hop	Nelson Sauvin	33 g	7 day(s)	11 %
Dry Hop	Enigma (AUS)	33 g	7 day(s)	17.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	12 g	Fermentis