

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 Sauvín | 30 g | 3 day(s) | 11 % |
|---------|---------------|------|----------|------|

Yeasts

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