

# Imperial NZ IPA

- Gravity **20.2 BLG**
- ABV **8.9 %**
- IBU **59**
- SRM **5.1**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **21.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.4 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **72 C**, Time **30 min**
- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.4 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **30 min** at **72C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **28.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (62.5%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 1 kg (12.5%)  | 81 %  | 6   |
| Grain | Płatki pszeniczne    | 0.6 kg (7.5%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.4 kg (5%)   | 60 %  | 3   |
| Grain | Strzegom Pilzneński  | 1 kg (12.5%)  | 80 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Chinook    | 20 g   | 60 min   | 11.9 %     |
| First Wort          | Chinook    | 10 g   | 60 min   | 11.9 %     |
| Aroma (end of boil) | Chinook    | 30 g   | 10 min   | 11.9 %     |
| Whirlpool           | Vic Secret | 30 g   | 15 min   | 18.5 %     |
| Boil                | Galaxy     | 10 g   | 30 min   | 13.9 %     |
| Whirlpool           | Galaxy     | 20 g   | 15 min   | 13.9 %     |
| Dry Hop             | El Dorado  | 90 g   | 4 day(s) | 14.8 %     |
| Dry Hop             | Vic Secret | 60 g   | 3 day(s) | 18.5 %     |
| Dry Hop             | Galaxy     | 30 g   | 3 day(s) | 13.9 %     |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| Us-05 | Ale  | Dry  | 11 g   | ---        |

## Extras

| Type        | Name         | Amount | Use for  | Time   |
|-------------|--------------|--------|----------|--------|
| Water Agent | Gips         | 4 g    | Mash     | 60 min |
| Water Agent | Kwas mlekowy | 6 g    | Mash     | 60 min |
| Water Agent | Wit C        | 4 g    | Bottling | ---    |