

# NZIIPA

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **76**
- SRM **9.2**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **6 %**
- Size with trub loss **21.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **33.3 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **11.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (44.4%)	80 %	4
Grain	Weyermann - Barke Vienna Malt	4 kg (44.4%)	81 %	8
Grain	Weyermann - Caraamber	0.5 kg (5.6%)	75 %	65
Grain	Weyermann - Carahell	0.5 kg (5.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	20 g	15 min	15.6 %
Boil	Pacifica (NZ)	20 g	20 min	5.4 %
Boil	Green Bullet	50 g	60 min	12.6 %
Boil	Rakau (NZ)	20 g	15 min	10.2 %
Dry Hop	Waimea	30 g	7 day(s)	15.6 %
Dry Hop	Pacifica (NZ)	30 g	7 day(s)	5.4 %
Dry Hop	Rakau (NZ)	30 g	7 day(s)	10.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile