

# 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 Sauvín | 33 g   | 5 min    | 11 %       |
| Whirlpool           | Nelson Sauvín | 33 g   | 5 min    | 11 %       |
| Whirlpool           | Enigma (AUS)  | 33 g   | 5 min    | 17.2 %     |
| Dry Hop             | Nelson Sauvín | 33 g   | 7 day(s) | 11 %       |
| Dry Hop             | Enigma (AUS)  | 33 g   | 7 day(s) | 17.2 %     |

## Yeasts

| <b>Name</b>  | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale         | Dry         | 12 g          | Fermentis         |