

# 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  |