

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	---