

IMPERIAL NZ IPA

- Gravity **19.6 BLG**
- ABV **8.6 %**
- IBU **40**
- SRM **8.3**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.8 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.5 kg (67.2%)	85 %	7
Grain	weyermann Monachijski typ I	1 kg (14.9%)	79 %	16
Grain	Carahell	0.5 kg (7.5%)	77 %	26
Grain	Pszeniczny	0.5 kg (7.5%)	85 %	4
Grain	Weyermann - Rye Malt	0.2 kg (3%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	50 min	10.9 %
Aroma (end of boil)	Taiheke	15 g	10 min	6.7 %
Aroma (end of boil)	Souther cross	20 g	5 min	11 %
Whirlpool	Souther cross	20 g	0 min	11 %
Whirlpool	Taiheke	15 g	0 min	6.7 %
Dry Hop	Taiheke	30 g	7 day(s)	6.7 %
Dry Hop	Souther cross	30 g	7 day(s)	11 %

Dry Hop	Taiheke	30 g	4 day(s)	6.7 %
Dry Hop	Souther cross	20 g	4 day(s)	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	150 ml	FM