

## #46 Session NZ IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **61**
- SRM **2.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

### Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

### Mash step by step

- Heat up **11.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **73C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (81.9%)	81 %	4
Grain	Rice, Flaked	0.32 kg (9%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.32 kg (9%)	100 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	45 g	60 min	11.5 %
Whirlpool	Motueka	50 g	1 min	7 %
Whirlpool	Nelson Sauvignon	100 g	1 min	11 %
Dry Hop	Nelson Sauvignon	100 g	2 day(s)	11 %
Dry Hop	Motueka	100 g	2 day(s)	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	120 ml	Wyeast Labs