

## andy session nz ipa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **26**
- SRM **11.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (81.8%)	80 %	7
Grain	Brown Malt (British Chocolate)	0.5 kg (9.1%)	70 %	128
Grain	Briess - Caracrytal Wheat Malt	0.5 kg (9.1%)	78 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	15 g	60 min	7 %
Boil	Motueka	15 g	60 min	4.6 %
Aroma (end of boil)	Amarillo	16 g	15 min	7 %
Aroma (end of boil)	Motueka	16 g	15 min	4.6 %
Whirlpool	Wai-iti	15 g	1 min	1.6 %
Whirlpool	Motueka	15 g	1 min	4.6 %
Dry Hop	Amarillo	10 g	4 day(s)	7 %
Dry Hop	Motueka	10 g	4 day(s)	4.6 %
Dry Hop	Wai-iti	10 g	4 day(s)	1.6 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safbrew S-33	Ale	Dry	11 g	Fermentis