

# New Zealand Session IPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **57**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount          | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pilzneński | 2.35 kg (72.3%) | 80 %  | 4   |
| Grain | Pszeniczny          | 0.6 kg (18.5%)  | 85 %  | 4   |
| Grain | Abbey Castle        | 0.3 kg (9.2%)   | 80 %  | 45  |

## Hops

| Use for   | Name            | Amount | Time     | Alpha acid |
|-----------|-----------------|--------|----------|------------|
| Boil      | Pekko           | 11 g   | 60 min   | 13.6 %     |
| Boil      | Pekko           | 19 g   | 30 min   | 13.6 %     |
| Boil      | Hallertau Blanc | 10 g   | 10 min   | 7.6 %      |
| Boil      | WAI-ITI         | 35 g   | 10 min   | 2.8 %      |
| Whirlpool | Hallertau Blanc | 20 g   | 0 min    | 7.6 %      |
| Whirlpool | WAI-ITI         | 35 g   | 0 min    | 2.8 %      |
| Dry Hop   | WAI-ITI         | 30 g   | 5 day(s) | 2.8 %      |
| Dry Hop   | Hallertau Blanc | 70 g   | 7 day(s) | 7.6 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |        |     |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 125 ml | --- |
|-------------|-----|-------|--------|-----|

### Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |

### Notes

- 30 g WAI-ITI w 2-im dniu fermentacji burzliwej - 5 dni  
50 g Hallertau Blanc na cichą fermentację - 7 dni  
*Feb 13, 2017, 9:24 AM*