

New Zeland Session IPA MPPD2024

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **80 C**, Time **1 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **1 min** at **80C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Whirlpool | Nelson Sauvignon | 40 g | 0 min | 11 % |
| Whirlpool | Nectarone | 40 g | 0 min | 12 % |
| Whirlpool | Wai-iti | 50 g | 0 min | 4.1 % |
| Dry Hop | Nelson Sauvignon | 50 g | 5 day(s) | 11 % |
| Dry Hop | Nectarone | 50 g | 5 day(s) | 12 % |
| Dry Hop | Wai-iti | 50 g | 5 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 12 g | Fermentis |