

# New Zeland Session IPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **43**
- SRM **5.4**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **24.3 liter(s)**

## Steps

- Temp **55 C**, Time **10 min**
- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **10 min** at **55C**
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.2 kg (96.3%)	80 %	5
Grain	Carahell	0.2 kg (3.7%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Sybilla	15 g	60 min	3.5 %
Boil	Columbus/Tomahawk/Zeus	10 g	30 min	15.5 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Sybilla	30 g	0 min	3.5 %
Boil	Motueka	30 g	0 min	7 %
Dry Hop	Sybilla	30 g	3 day(s)	3.5 %
Dry Hop	Motueka	70 g	3 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Other	2 szt starta skórka cytryny	1 g	Boil	10 min