

Nz session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 4 kg (83.3%) | 80 % | 4 |
| Grain | Weyermann - Carapils | 0.5 kg (10.4%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.3 kg (6.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Magnum | 15 g | 60 min | 13.5 % |
| Boil | Motueka | 20 g | 15 min | 7 % |
| Whirlpool | Superdelic | 20 g | 30 min | 9 % |
| Whirlpool | Motueka | 15 g | 30 min | 7 % |
| Dry Hop | Nelson Sauvín | 30 g | 2 day(s) | 11 % |
| Dry Hop | Superdelic | 30 g | 2 day(s) | 11 % |