

## NZ Session NEIPA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **17**
- SRM **4.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **2.5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	80 %	5
Grain	Płatki owsiane	0.55 kg (11%)	60 %	3
Grain	płatki jęczmienne	0.275 kg (5.5%)	60 %	4
Grain	Płatki pszeniczne	0.175 kg (3.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	15 min	6 %
Aroma (end of boil)	Motueka	50 g	1 min	7 %
Aroma (end of boil)	Pacifica (NZ)	50 g	1 min	4.8 %
Whirlpool	Motueka	50 g	2 min	7 %
Whirlpool	Pacifica (NZ)	50 g	2 min	4.8 %
Dry Hop	Motueka	90 g	3 day(s)	7 %
Dry Hop	Wai-iti	90 g	3 day(s)	4.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP067 - Coastal Haze	Ale	Liquid	40 ml	White Labs