

## NZ Session West Coast IPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **39**
- SRM **3.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzniejszy        | 3 kg (66.7%)   | 80 %  | 4   |
| Grain | Viking Pale Ale malt        | 1 kg (22.2%)   | 80 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 0.5 kg (11.1%) | 85 %  | 5   |

### Hops

| Use for             | Name             | Amount | Time     | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil                | Nelson Sauvignon | 30 g   | 60 min   | 11 %       |
| Aroma (end of boil) | Nelson Sauvignon | 10 g   | 5 min    | 11 %       |
| Whirlpool           | Nelson Sauvignon | 40 g   | 0 min    | 11 %       |
| Dry Hop             | Motueka          | 100 g  | 3 day(s) | 7 %        |
| Dry Hop             | Wai-iti          | 50 g   | 3 day(s) | 4.1 %      |
| Dry Hop             | Nelson Sauvignon | 20 g   | 3 day(s) | 11 %       |

### Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type        | Name              | Amount | Use for | Time   |
|-------------|-------------------|--------|---------|--------|
| Water Agent | Gips piwowarski   | 4 g    | Mash    | 60 min |
| Other       | Słód zakwaszający | 90 g   | Mash    | 60 min |