

## Session NZ IPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **49**
- SRM **11.3**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Karmelowy Pszeniczny Strzegom	0.5 kg (9.1%)	79 %	130

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sticklebract	15 g	60 min	12 %
Boil	Rakau (NZ)	15 g	60 min	9.6 %
Boil	Pacifica (NZ)	15 g	60 min	4.8 %
Boil	Rakau (NZ)	10 g	10 min	9.5 %
Boil	Pacifica (NZ)	10 g	10 min	4.8 %
Boil	Sticklebract	10 g	10 min	12 %
Whirlpool	Pacifica (NZ)	10 g	0 min	4.8 %
Whirlpool	Rakau (NZ)	10 g	0 min	9.5 %
Whirlpool	Sticklebract	10 g	0 min	12 %
Dry Hop	Rakau (NZ)	15 g	7 day(s)	9.5 %
Dry Hop	Pacifica (NZ)	15 g	7 day(s)	4.8 %
Dry Hop	Sticklebract	15 g	7 day(s)	12 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
S-33	Ale	Dry	11 g	---