

## Session Sigle Hop Single Mash NZIPA Southern Cross

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- Gravity **11.2 BLG**
- ABV ---
- IBU **40**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (100%)	79 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	15 g	30 min	14 %
Aroma (end of boil)	Southern Cross	25 g	10 min	14 %
Aroma (end of boil)	Southern Cross	20 g	5 min	14 %
Dry Hop	Southern Cross	60 g	5 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis