

Session IPA - Riwaka & Nelson Sauvignon

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **66**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (90.9%)	82 %	4
Grain	Oats, Flaked	0.4 kg (9.1%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	5 g	60 min	11 %
Boil	Nelson Sauvignon	15 g	50 min	11 %
Boil	Riwaka	15 g	20 min	8 %
Whirlpool	Nelson Sauvignon	35 g	30 min	11 %
Whirlpool	Riwaka	35 g	30 min	8 %
Dry Hop	Nelson Sauvignon	45 g	3 day(s)	11 %
Dry Hop	Riwaka	50 g	3 day(s)	8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	500 ml	Fermentum Mobile