NZ Session West Coast IPA

- 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 Pilzneński	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 Sauvin	30 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvin	10 g	5 min	11 %
Whirlpool	Nelson Sauvin	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 Sauvin	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