

Kakapo - NZ Session West Coast

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **42**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **20 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.3 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Wai-iti	20 g	90 min	2.7 %
Boil	Wai-iti	30 g	20 min	2.7 %
Boil	Nelson Sauvignon Blanc	20 g	15 min	12.3 %
Boil	Riwaka	10 g	15 min	3.3 %
Aroma (end of boil)	Riwaka	20 g	10 min	3.3 %
Aroma (end of boil)	Nelson Sauvignon Blanc	10 g	10 min	12.3 %
Whirlpool	Nelson Sauvignon Blanc	20 g	5 min	12.3 %
Whirlpool	Riwaka	20 g	5 min	3.3 %
Dry Hop	Riwaka	50 g	3 day(s)	3.3 %
Dry Hop	Nelson Sauvignon Blanc	50 g	2 day(s)	12.3 %
Dry Hop	Wakatu	50 g	1 day(s)	4.9 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Other	Kwas askorbinowy	4 g	Bottling	---