

SESSION NZ WC IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **59**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5 kg (90.9%)	80 %	4
Grain	Weyermann - Pilsner Malt	0.5 kg (9.1%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	25 g	45 min	12 %
Boil	Nelson Sauvín	25 g	45 min	11 %
Boil	Nelson Sauvín	50 g	1 min	11 %
Boil	Superdelic	50 g	1 min	9 %
Boil	Nectaron	25 g	1 min	12 %
Whirlpool	Nelson Sauvín	25 g	0 min	11 %
78 C 20 minut				
Whirlpool	Riwaka	25 g	0 min	4.8 %
78 C 20 minut				
Whirlpool	Nectaron	25 g	0 min	12 %
78 C 20 minut				

Whirlpool	Superdelic	25 g	0 min	9 %
78 C 20 minut				
Dry Hop	Riwaka	25 g	2 day(s)	4.8 %
Dry Hop	Nelson Sauvignon	50 g	2 day(s)	11 %
Dry Hop	Superdelic	25 g	2 day(s)	9 %
Dry Hop	Nectarone	25 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lalbrew - BRY-97	Ale	Slant	300 ml	Lallemand

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips Piwowarski	4 g	Mash	60 min
Fining	Whirlflock T	1 g	Boil	10 min
Water Agent	Witaminca C	4 g	Bottling	---