

# New Zealand Session IPA

---

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **44**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.1 liter(s)**
- Total mash volume **34.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **26.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **28.8 liter(s)** of **76C** water or to achieve **46.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	6 kg (69%)	79 %	6
Grain	Pszeniczny	2.5 kg (28.7%)	85 %	4
Grain	Aromatic Malt	0.2 kg (2.3%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	southern cross	30 g	60 min	14 %
Boil	suthern cross	20 g	30 min	14 %
Boil	Rakau (NZ)	15 g	15 min	9.5 %
Aroma (end of boil)	sutern cross	10 g	1 min	14 %
Whirlpool	Rakau (NZ)	15 g	5 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's