

# NEW ZEALAND SESSION IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **3.9**
- 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 **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	25 g	15 min	11 %
Boil	Nectarone	25 g	15 min	12 %
Boil	Superdelic	25 g	15 min	9 %
Boil	Nelson Sauvignon	25 g	2 min	11 %
Boil	Nectarone	40 g	1 min	9 %
Boil	Superdelic	40 g	1 min	12 %
Dry Hop	Nelson Sauvignon	50 g	20 day(s)	11 %
Dry Hop	Nectarone	35 g	20 day(s)	9 %
Dry Hop	Superdelic	35 g	20 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Nottingham	Ale	Dry	22 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	60 min
Fining	Wirflock T	1 g	Boil	10 min
Water Agent	Witaminca C	4 g	Bottling	---