

# NEW ZEALAND SESSION IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **49**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **8.8 liter(s)**
- Total mash volume **11.3 liter(s)**

## Steps

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

## Mash step by step

- Heat up **8.8 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.5 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	12.5 g	15 min	11 %
Boil	Nectarone	12.5 g	15 min	12 %
Boil	Superdelic	12.5 g	15 min	9 %
Boil	Nelson Sauvignon	12.5 g	2 min	11 %
Boil	Nectarone	20 g	1 min	9 %
Boil	Superdelic	20 g	1 min	12 %
Dry Hop	Nelson Sauvignon	25 g	20 day(s)	11 %
Dry Hop	Nectarone	17.5 g	20 day(s)	9 %
Dry Hop	Superdelic	17.5 g	20 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Nottingham	Ale	Dry	11 g	Lallemand

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	1.5 g	Mash	60 min
Fining	Wirflock T	0.5 g	Boil	10 min
Water Agent	Witaminca C	2 g	Bottling	---