

NEW ZEALAND SESSION WEST COAST IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **40**
- SRM **3.6**
- 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 **20 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7.7 liter(s)**
- Total mash volume **9.9 liter(s)**

Steps

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

Mash step by step

- Heat up **7.7 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (87%)	80 %	5
Grain	płatki jęczmienne	0.2 kg (8.7%)	60 %	4
Sugar	glukoza	0.1 kg (4.3%)	100 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	nectaron	15 g	60 min	12 %
Aroma (end of boil)	nectaron	15 g	0 min	12 %
Dry Hop	riwaka	50 g	2 day(s)	3.3 %