

# SEASON WEST COAST IPA NZ

- Gravity **11.9 BLG**
- ABV ---
- IBU **16**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **18.3 liter(s)** of **76C** water or to achieve **34.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5.5 kg (85.9%)	82 %	4
Grain	Płatki ryżowe	0.5 kg (7.8%)	60 %	1
Grain	Pszeniczny	0.2 kg (3.1%)	85 %	4
Grain	Weyermann - Carapils	0.2 kg (3.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	7 %
Whirlpool	Motueka	30 g	15 min	7 %
Dry Hop	Nelson Sauvignon	100 g	5 day(s)	11 %
Dry Hop	Wai-iti	50 g	5 day(s)	4.1 %
Dry Hop	Motueka	50 g	5 day(s)	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	50 ml	Omega

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	3 g	Boil	2 min
Other	Pożywka dla drożdży	10 g	Boil	2 min