

Session New Zeland West Coast IPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **53**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **6 %**
- Size with trub loss **25.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.5 liter(s)**
- Total mash volume **20.6 liter(s)**

Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **15.5 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **19.8 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (81.6%)	80 %	5
Grain	Pszeniczny	0.6 kg (11.7%)	85 %	4
Grain	Strzegom Karmel 30	0.15 kg (2.9%)	75 %	30
Grain	Monachijski	0.2 kg (3.9%)	80 %	16

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	25 g	60 min	13 %
Aroma (end of boil)	Pacific Gem	20 g	5 min	15.3 %
Aroma (end of boil)	Nelson Sauvignon	20 g	5 min	11 %
Whirlpool	WAI-ITI	20 g	10 min	4.1 %
Whirlpool	Nelson Sauvignon	20 g	10 min	11 %
Whirlpool	Pacific Gem	20 g	10 min	15.3 %
Dry Hop	Nelson Sauvignon	40 g	3 day(s)	11 %
Dry Hop	Rakau (NZ)	40 g	3 day(s)	9.5 %
Dry Hop	WAI-ITI	40 g	3 day(s)	4.1 %

Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

Notes

- Warka dzielona na 2
1 wiadro 13 litrów 11 blg + 05
2 wiadro 10 litrów + 3 litry wody + fm 56
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