

## # 175 NZ Session IPA Pinta

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt | 3.8 kg (80.9%) | 80.5 % | 2   |
| Grain | Pszeniczny           | 0.5 kg (10.6%) | 60 %   | 4   |
| Grain | Płatki owsiane       | 0.4 kg (8.5%)  | 60 %   | 3   |

### Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Nectaron   | 50 g   | 28 min   | 9.9 %      |
| Boil    | Motueka    | 45 g   | 7 min    | 7 %        |
| Dry Hop | Superdelic | 50 g   | 5 day(s) | 9 %        |
| Dry Hop | Nectaron   | 50 g   | 5 day(s) | 9.9 %      |

### Yeasts

| Name                            | Type | Form  | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale  | Slant | 200 ml | Lallemand  |