

# New Zealand Session IPA 10,5-12,0°Blg

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **51**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name         | Amount        | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński   | 4 kg (85.1%)  | 81 %  | 4   |
| Grain | Oats, Flaked | 0.4 kg (8.5%) | 80 %  | 2   |
| Grain | Carahell     | 0.3 kg (6.4%) | 77 %  | 26  |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Motueka    | 20 g   | 15 min   | 7 %        |
| Boil    | nectaron   | 20 g   | 15 min   | 12 %       |
| Boil    | superdelic | 20 g   | 15 min   | 9 %        |
| Boil    | Motueka    | 20 g   | 5 min    | 7 %        |
| Boil    | nectaron   | 20 g   | 5 min    | 12 %       |
| Boil    | superdelic | 20 g   | 5 min    | 9 %        |
| Boil    | Motueka    | 10 g   | 0 min    | 7 %        |
| Boil    | nectaron   | 10 g   | 0 min    | 12 %       |
| Boil    | superdelic | 10 g   | 0 min    | 9 %        |
| Dry Hop | Motueka    | 45 g   | 3 day(s) | 7 %        |
| Dry Hop | nectaron   | 45 g   | 3 day(s) | 12 %       |
| Dry Hop | superdelic | 45 g   | 3 day(s) | 9 %        |
| Boil    | Superdelic | 5 g    | 60 min   | 9 %        |

|      |          |     |        |      |
|------|----------|-----|--------|------|
| Boil | Nectaron | 5 g | 60 min | 12 % |
| Boil | Motueka  | 5 g | 60 min | 7 %  |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 22 g   | ---        |

## Notes

- Blg początkowe 11,4  
*Jan 20, 2024, 2:07 PM*