

New Zealand Session IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**

Mash step by step

- Heat up **27.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (43.5%) | 79 % | 6 |
| Grain | Pszeniczny | 2 kg (21.7%) | 85 % | 4 |
| Grain | Aromatic Malt | 0.2 kg (2.2%) | 78 % | 51 |
| Grain | Strzegom Pilzneński | 3 kg (32.6%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|--------|------------|
| Boil | Simcoe | 25 g | 60 min | 12.8 % |
| Boil | nectaron | 25 g | 20 min | 9.9 % |
| Boil | mouteka | 20 g | 5 min | 5.4 % |
| Whirlpool | waititi | 20 g | 0 min | 1.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 11 g | Mangrove Jack's |