

NEW ZEALAND SESSION IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **48**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|-------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5 kg (100%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|-----------|------------|
| Boil | Nelson Sauvignon | 25 g | 15 min | 11 % |
| Boil | Nectarone | 25 g | 15 min | 12 % |
| Boil | Superdelic | 25 g | 15 min | 9 % |
| Boil | Nelson Sauvignon | 25 g | 2 min | 11 % |
| Boil | Nectarone | 40 g | 1 min | 9 % |
| Boil | Superdelic | 40 g | 1 min | 12 % |
| Dry Hop | Nelson Sauvignon | 50 g | 20 day(s) | 11 % |
| Dry Hop | Nectarone | 35 g | 20 day(s) | 9 % |
| Dry Hop | Superdelic | 35 g | 20 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Lallemand - LalBrew Nottingham | Ale | Dry | 22 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|----------|--------|
| Water Agent | Gips piwowarski | 3 g | Mash | 60 min |
| Fining | Wirflock T | 1 g | Boil | 10 min |
| Water Agent | Witaminca C | 4 g | Bottling | --- |