

New Zealand Session IPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **57**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **14.6 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **11.4 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.35 kg (72.3%)	80 %	4
Grain	Pszeniczny	0.6 kg (18.5%)	85 %	4
Grain	Abbey Castle	0.3 kg (9.2%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pekko	11 g	60 min	13.6 %
Boil	Pekko	19 g	30 min	13.6 %
Boil	Hallertau Blanc	10 g	10 min	7.6 %
Boil	WAI-ITI	35 g	10 min	2.8 %
Whirlpool	Hallertau Blanc	20 g	0 min	7.6 %
Whirlpool	WAI-ITI	35 g	0 min	2.8 %
Dry Hop	WAI-ITI	30 g	5 day(s)	2.8 %
Dry Hop	Hallertau Blanc	70 g	7 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	125 ml	---
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Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

Notes

- 30 g WAI-ITI w 2-im dniu fermentacji burzliwej - 5 dni
50 g Hallertau Blanc na cichą fermentację - 7 dni
Feb 13, 2017, 9:24 AM