

New Zealand Session West Coast IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 5.8 kg (93.5%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.25 kg (4%) | 70 % | 2 |
| Sugar | Sugar, Table (Sucrose) | 0.15 kg (2.4%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|-----------|------------|
| First Wort | Nectaron | 10 g | 100 min | 12.3 % |
| Boil | Nelson Sauvín | 25 g | 60 min | 12.3 % |
| Aroma (end of boil) | Nectaron | 30 g | 1 min | 12 % |
| Whirlpool | Motueka | 50 g | 10 min | 7 % |
| Whirlpool | Nectaron | 10 g | 10 min | 12 % |
| Whirlpool | Nelson Sauvín | 25 g | 10 min | 12.3 % |
| Dry Hop | Nelson Sauvín | 30 g | 14 day(s) | 12.3 % |
| Dry Hop | Motueka | 15 g | 14 day(s) | 7 % |
| Dry Hop | Nelson Sauvín | 20 g | 1 day(s) | 12.3 % |
| Dry Hop | Motueka | 35 g | 1 day(s) | 7 % |