

# New Zeland Session IPA MPPD2024

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **32**
- SRM **4.2**
- 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 **29.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **65 C**, Time **50 min**
- Temp **80 C**, Time **1 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **65C**
- Keep mash **1 min** at **80C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount      | Yield | EBC |
|-------|----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (100%) | 80 %  | 5   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil      | lunga         | 30 g   | 60 min   | 11 %       |
| Whirlpool | Nelson Sauvín | 40 g   | 0 min    | 11 %       |
| Whirlpool | Nectarón      | 40 g   | 0 min    | 12 %       |
| Whirlpool | Wai-iti       | 50 g   | 0 min    | 4.1 %      |
| Dry Hop   | Nelson Sauvín | 50 g   | 5 day(s) | 11 %       |
| Dry Hop   | Nectarón      | 50 g   | 5 day(s) | 12 %       |
| Dry Hop   | Wai-iti       | 50 g   | 5 day(s) | 4.1 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 12 g   | Fermentis  |