

Nz session IPA

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **42**
- SRM **3.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **26.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4 kg (83.3%)	80 %	4
Grain	Weyermann - Carapils	0.5 kg (10.4%)	78 %	4
Grain	Oats, Flaked	0.3 kg (6.3%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	60 min	13.5 %
Boil	Motueka	20 g	15 min	7 %
Whirlpool	Superdelic	20 g	30 min	9 %
Whirlpool	Motueka	15 g	30 min	7 %
Dry Hop	Nelson Sauvín	30 g	2 day(s)	11 %
Dry Hop	Superdelic	30 g	2 day(s)	11 %