

NZ SESSION IPA

- Gravity **10.5 BLG**
- ABV ---
- IBU **41**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2 kg (45.5%) | 81 % | 5 |
| Grain | Maris Otter Crisp | 1 kg (22.7%) | 83 % | 6 |
| Grain | Žytni | 1 kg (22.7%) | 85 % | 8 |
| Grain | Weyermann - Carapils | 0.4 kg (9.1%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | Nelson Sauvín | 50 g | 5 min | 11 % |
| Whirlpool | Nelson Sauvín | 50 g | 15 min | 11 % |
| Whirlpool | Moutere | 50 g | 15 min | 14.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 5 day(s) | 11 % |
| Dry Hop | Wai-iti | 50 g | 5 day(s) | 4.1 % |
| Dry Hop | Moutere | 50 g | 5 day(s) | 14.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 200 ml | --- |