

# NZ Session IPA PintaXLidl

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.4**
- 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 **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **67 C**, Time **65 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	4 kg (100%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flex	6 g	60 min	65 %
Dry Hop	Nelson Sauvignon	100 g	3 day(s)	12.3 %
Dry Hop	Superdelic	100 g	3 day(s)	9 %
Dry Hop	Wai-iti	50 g	3 day(s)	2.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Notes

- Zacieranie 17L 10 RO+ 7L kran -> 1ml kwas mlekowy  
Wysładzanie 11L 8 RO + 2 kran -> kwas mlekowy 2.5 ml  
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