

NZ Session WCIPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- 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 **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 3.1 kg (70.5%) | 82 % | 4 |
| Grain | Weyermann - Pilsner Malt | 1.3 kg (29.5%) | 81 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Simcoe CP | 25 g | 60 min | 14.4 % |
| Whirlpool | Riwaka CP | 100 g | 15 min | 3.3 % |
| Dry Hop | Nelson Sauvín CP | 200 g | 3 day(s) | 12.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------|------|-------|--------|------------|
| Lutra FM | Ale | Slant | 100 ml | --- |

Notes

- Woda RO:Kran 1:1
Zacieranie 18L -> 2.5 ml kwas mlekowy
Wysładzanie 10L -> 1.5 ml kwas mlekowy
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