

## NZ Session WCIPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **53**
- SRM **3.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **62 C**, Time **75 min**
- Temp **72 C**, Time **25 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **67.3C**
- Add grains
- Keep mash **75 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 5 kg (90.9%)  | 81 %  | 4   |
| Sugar | Glukoza    | 0.5 kg (9.1%) | 100 % | --- |

### Hops

| Use for             | Name          | Amount | Time     | Alpha acid |
|---------------------|---------------|--------|----------|------------|
| Boil                | Motueka       | 30 g   | 60 min   | 7 %        |
| Boil                | Nelson Sauvín | 20 g   | 5 min    | 11 %       |
| Boil                | Motueka       | 20 g   | 5 min    | 7 %        |
| Aroma (end of boil) | Nelson Sauvín | 30 g   | 15 min   | 11 %       |
| Aroma (end of boil) | Wai-iti       | 50 g   | 15 min   | 4.1 %      |
| Dry Hop             | Nelson Sauvín | 50 g   | 3 day(s) | 11 %       |
| Dry Hop             | Wai-iti       | 50 g   | 3 day(s) | 4.1 %      |

### Yeasts

| Name                              | Type | Form | Amount | Laboratory      |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale  | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type        | Name      | Amount | Use for | Time  |
|-------------|-----------|--------|---------|-------|
| Water Agent | gips      | 5 g    | Mash    | 1 min |
| Fining      | whirlfloc | 2 g    | Boil    | 5 min |