

## 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