

NZ Session WCIPA

- 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 |