

## Session NZ IPA

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **30**
- SRM **3.5**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**

### Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (70%)	81 %	4
Grain	Płatki owsiane	0.5 kg (10%)	60 %	3
Grain	Słód owsiany Fawcett	0.5 kg (10%)	61 %	5
Grain	Płatki pszeniczne	0.5 kg (10%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	11 %
Boil	Nelson Sauvín	10 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvín	25 g	5 min	11 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Wai-iti	50 g	3 day(s)	4.1 %
Dry Hop	Wai-iti	50 g	1 day(s)	4.1 %
Dry Hop	Nelson Sauvín	50 g	1 day(s)	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	fermentis