

Session NZ IPA

- 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 Sauvignon	15 g	60 min	11 %
Boil	Nelson Sauvignon	10 g	15 min	11 %
Aroma (end of boil)	Nelson Sauvignon	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 Sauvignon	50 g	1 day(s)	11 %

Yeasts

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