

## # 175 NZ Session IPA Pinta

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **56**
- SRM **2.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **14.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.4 liter(s)**
- Total mash volume **21.1 liter(s)**

### Steps

- Temp **64 C**, Time **15 min**
- Temp **68 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **16.4 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.8 kg (80.9%)	80.5 %	2
Grain	Pszeniczny	0.5 kg (10.6%)	60 %	4
Grain	Płatki owsiane	0.4 kg (8.5%)	60 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	50 g	28 min	9.9 %
Boil	Motueka	45 g	7 min	7 %
Dry Hop	Superdelic	50 g	5 day(s)	9 %
Dry Hop	Nectaron	50 g	5 day(s)	9.9 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	200 ml	Lallemand