

NZ Session IPA PintaXLidl

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **48**
- SRM **3.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **67 C**, Time **65 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **65 min** at **67C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 4 kg (100%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|----------|------------|
| Boil | Flex | 6 g | 60 min | 65 % |
| Dry Hop | Nelson Sauvignon | 100 g | 3 day(s) | 12.3 % |
| Dry Hop | Superdelic | 100 g | 3 day(s) | 9 % |
| Dry Hop | Wai-iti | 50 g | 3 day(s) | 2.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 200 ml | Fermentis |

Notes

- Zacieranie 17L 10 RO+ 7L kran -> 1ml kwas mlekowy
Wysładzanie 11L 8 RO + 2 kran -> kwas mlekowy 2.5 ml
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