

## r nz session ipa

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

### Fermentables

| Type  | Name                  | Amount          | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt r | 2.25 kg (77.9%) | 80 %  | 4   |
| Grain | Viking Wheat Malt r   | 0.44 kg (15.2%) | 83 %  | 5   |
| Grain | Wheat, Flaked         | 0.2 kg (6.9%)   | 77 %  | 4   |

### Hops

| Use for | Name           | Amount | Time     | Alpha acid |
|---------|----------------|--------|----------|------------|
| Boil    | Pacifica (NZ)  | 10 g   | 22 min   | 5.4 %      |
| Boil    | Dr Rudi        | 10 g   | 22 min   | 12.09 %    |
| Boil    | Pacifica (NZ)  | 15 g   | 12 min   | 5.4 %      |
| Boil    | Dr Rudi        | 10 g   | 12 min   | 12.09 %    |
| Boil    | Pacifica (NZ)  | 5 g    | 1 min    | 5.4 %      |
| Boil    | Dr Rudi        | 10 g   | 1 min    | 12.09 %    |
| Dry Hop | Southern Cross | 30 g   | 7 day(s) | 13.09 %    |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |