

#12 Sesion NewZeland IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **86 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.7 kg (67.5%)	81 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3
Grain	Pszeniczny	0.8 kg (20%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	60 min	18.2 %
Boil	Galaxy	10 g	60 min	16.2 %
Aroma (end of boil)	Rakau (NZ)	50 g	0 min	8.7 %
Przerwa chmielowa 85C 60min				
Aroma (end of boil)	Galaxy	40 g	0 min	16.2 %
Przerwa chmielowa 85C 60min				
Dry Hop	Rakau (NZ)	25 g	4 day(s)	8.7 %
Chmienie na zimno w temperaturze 10C				
Dry Hop	Galaxy	25 g	4 day(s)	16.2 %
Dry Hop	Rakau (NZ)	25 g	3 day(s)	8.7 %
Dry Hop	Galaxy	25 g	3 day(s)	16.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	---