

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 |