

## # 180 NZ Session West Coast IPA MPPD24

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **3.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

### Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield  | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pilsen Malt   | 3.7 kg (74%) | 80.5 % | 2   |
| Grain | Briess - Pale Ale Malt | 1 kg (20%)   | 80 %   | 7   |
| Grain | płatki jęczmienne      | 0.2 kg (4%)  | 60 %   | 4   |
| Sugar | Candi Sugar, Clear     | 0.1 kg (2%)  | 78.3 % | 2   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Nelson Sauvín | 35 g   | 35 min   | 12 %       |
| Boil    | Nelson Sauvín | 15 g   | 15 min   | 12 %       |
| Boil    | Motueka       | 50 g   | 5 min    | 7 %        |
| Dry Hop | Nelson Sauvín | 100 g  | 5 day(s) | 12 %       |
| Dry Hop | Motueka       | 50 g   | 5 day(s) | 7 %        |
| Dry Hop | Riwaka        | 50 g   | 5 day(s) | 5 %        |

### Yeasts

| Name                        | Type | Form   | Amount  | Laboratory       |
|-----------------------------|------|--------|---------|------------------|
| FM54 Gorączka kalifornijska | Ale  | Liquid | 1500 ml | Fermentum Mobile |