

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 |