

New Zealand Session IPA 10,5-12,0°Blg

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **51**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **23.5 liter(s)**

Steps

- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------|---------------|-------|-----|
| Grain | Pilzneński | 4 kg (85.1%) | 81 % | 4 |
| Grain | Oats, Flaked | 0.4 kg (8.5%) | 80 % | 2 |
| Grain | Carahell | 0.3 kg (6.4%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Motueka | 20 g | 15 min | 7 % |
| Boil | nectaron | 20 g | 15 min | 12 % |
| Boil | superdelic | 20 g | 15 min | 9 % |
| Boil | Motueka | 20 g | 5 min | 7 % |
| Boil | nectaron | 20 g | 5 min | 12 % |
| Boil | superdelic | 20 g | 5 min | 9 % |
| Boil | Motueka | 10 g | 0 min | 7 % |
| Boil | nectaron | 10 g | 0 min | 12 % |
| Boil | superdelic | 10 g | 0 min | 9 % |
| Dry Hop | Motueka | 45 g | 3 day(s) | 7 % |
| Dry Hop | nectaron | 45 g | 3 day(s) | 12 % |
| Dry Hop | superdelic | 45 g | 3 day(s) | 9 % |
| Boil | Superdelic | 5 g | 60 min | 9 % |

| | | | | |
|------|----------|-----|--------|------|
| Boil | Nectaron | 5 g | 60 min | 12 % |
| Boil | Motueka | 5 g | 60 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 22 g | --- |

Notes

- Blg początkowe 11,4
Jan 20, 2024, 2:07 PM