

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
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