

# NZ SESSION IPA

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- Gravity **10.5 BLG**
- ABV **4.2 %**
- IBU **41**
- SRM **3.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.4 liter(s)**
- Total mash volume **19.8 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **15.4 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **30.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (45.5%)	81 %	5
Grain	Maris Otter Crisp	1 kg (22.7%)	83 %	6
Grain	Žytni	1 kg (22.7%)	85 %	8
Grain	Weyermann - Carapils	0.4 kg (9.1%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	50 g	5 min	11 %
Whirlpool	Nelson Sauvín	50 g	15 min	11 %
Whirlpool	Moutere	50 g	15 min	14.5 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	11 %
Dry Hop	Wai-iti	50 g	5 day(s)	4.1 %
Dry Hop	Moutere	50 g	5 day(s)	14.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	200 ml	---