

## NZ SESSION IPA

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- Gravity **10.5 BLG**
- ABV ---
- 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 | ---        |