

# NZ Session WCIPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **54**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3.1 kg (70.5%)	82 %	4
Grain	Weyermann - Pilsner Malt	1.3 kg (29.5%)	81 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe CP	25 g	60 min	14.4 %
Whirlpool	Riwaka CP	100 g	15 min	3.3 %
Dry Hop	Nelson Sauvign CP	200 g	3 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lutra FM	Ale	Slant	100 ml	---

## Notes

- Woda RO:Kran 1:1  
Zacieranie 18L -> 2.5 ml kwas mlekowy  
Wysładzanie 10L -> 1.5 ml kwas mlekowy  
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