

#46 Session NZ IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **61**
- SRM **2.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **14 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **94 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.3 liter(s)**
- Total mash volume **14.5 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **73 C**, Time **10 min**

Mash step by step

- Heat up **11.3 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **73C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.9 kg (81.9%) | 81 % | 4 |
| Grain | Rice, Flaked | 0.32 kg (9%) | 70 % | 2 |
| Sugar | Sugar, Table (Sucrose) | 0.32 kg (9%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------------|--------|----------|------------|
| Boil | Iunga | 45 g | 60 min | 11.5 % |
| Whirlpool | Motueka | 50 g | 1 min | 7 % |
| Whirlpool | Nelson Sauvignon | 100 g | 1 min | 11 % |
| Dry Hop | Nelson Sauvignon | 100 g | 2 day(s) | 11 % |
| Dry Hop | Motueka | 100 g | 2 day(s) | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Slant | 120 ml | Wyeast Labs |