

# New Zealand Session IPA 10,5-11,0°Blg

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **52**
- SRM **3.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **5.6 liter(s)**
- Trub loss **5 %**
- Size with trub loss **5.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **7 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **4.6 liter(s)**
- Total mash volume **5.8 liter(s)**

## Steps

- Temp **54 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **4.6 liter(s)** of strike water to **58.3C**
- Add grains
- Keep mash **10 min** at **54C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	0.89 kg (76.7%)	81 %	4
Grain	Oats, Flaked	0.09 kg (7.8%)	80 %	2
Grain	Weyermann - Carapils	0.18 kg (15.5%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	4.88 g	15 min	7 %
Boil	nectaron	4.88 g	15 min	12 %
Boil	superdelic	4.88 g	15 min	9 %
Boil	Motueka	4.88 g	5 min	7 %
Boil	nectaron	4.88 g	5 min	12 %
Boil	superdelic	4.88 g	5 min	9 %
Boil	Motueka	2.43 g	0 min	7 %
Boil	nectaron	2.43 g	0 min	12 %
Boil	superdelic	2.43 g	0 min	9 %
Dry Hop	Motueka	10.96 g	3 day(s)	7 %

Dry Hop	nectaron	10.96 g	3 day(s)	12 %
Dry Hop	superdelic	10.96 g	3 day(s)	9 %
Boil	Superdelic	1.21 g	60 min	9 %
Boil	Nectaron	1.21 g	60 min	12 %
Boil	Motueka	1.21 g	60 min	7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	5.36 g	Mangrove Jack's