

# New Zealand Session IPA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **35 liter(s)**
- Trub loss **5 %**
- Size with trub loss **36.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **44.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27.6 liter(s)**
- Total mash volume **36.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**

## Mash step by step

- Heat up **27.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Sparge using **25.9 liter(s)** of **76C** water or to achieve **44.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (43.5%)	79 %	6
Grain	Pszeniczny	2 kg (21.7%)	85 %	4
Grain	Aromatic Malt	0.2 kg (2.2%)	78 %	51
Grain	Strzegom Pilzneński	3 kg (32.6%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	12.8 %
Boil	nectaron	25 g	20 min	9.9 %
Boil	mouteka	20 g	5 min	5.4 %
Whirlpool	waititi	20 g	0 min	1.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	11 g	Mangrove Jack's