

New Zealand Session West Coast IPA

- Gravity **12.1 BLG**
- ABV ---
- IBU **44**
- SRM **3.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **39.6 liter(s)**

Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **24.2 liter(s)**

Steps

- Temp **62 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **50 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **27.6 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.8 kg (93.5%)	81 %	4
Grain	Rice, Flaked	0.25 kg (4%)	70 %	2
Sugar	Sugar, Table (Sucrose)	0.15 kg (2.4%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Nectaron	10 g	100 min	12.3 %
Boil	Nelson Sauvín	25 g	60 min	12.3 %
Aroma (end of boil)	Nectaron	30 g	1 min	12 %
Whirlpool	Motueka	50 g	10 min	7 %
Whirlpool	Nectaron	10 g	10 min	12 %
Whirlpool	Nelson Sauvín	25 g	10 min	12.3 %
Dry Hop	Nelson Sauvín	30 g	14 day(s)	12.3 %
Dry Hop	Motueka	15 g	14 day(s)	7 %
Dry Hop	Nelson Sauvín	20 g	1 day(s)	12.3 %
Dry Hop	Motueka	35 g	1 day(s)	7 %