

# NZ Session West Coast IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **40**
- SRM **3.6**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (66.7%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (22.2%)	80 %	5
Grain	Weyermann - Pale Wheat Malt	0.5 kg (11.1%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon Blanc	30 g	60 min	11 %
Aroma (end of boil)	Nelson Sauvignon Blanc	10 g	5 min	11 %
Whirlpool	Nelson Sauvignon Blanc	40 g	0 min	11 %
Dry Hop	Nectarone	100 g	3 day(s)	10.5 %
Dry Hop	Waipara	50 g	3 day(s)	4.1 %
Dry Hop	Nelson Sauvignon Blanc	20 g	3 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM704 Lutra Kveik	Ale	Liquid	40 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	60 min