

r nz session ipa

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.7 liter(s)**
- Total mash volume **11.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt r	2.25 kg (77.9%)	80 %	4
Grain	Viking Wheat Malt r	0.44 kg (15.2%)	83 %	5
Grain	Wheat, Flaked	0.2 kg (6.9%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pacifica (NZ)	10 g	22 min	5.4 %
Boil	Dr Rudi	10 g	22 min	12.09 %
Boil	Pacifica (NZ)	15 g	12 min	5.4 %
Boil	Dr Rudi	10 g	12 min	12.09 %
Boil	Pacifica (NZ)	5 g	1 min	5.4 %
Boil	Dr Rudi	10 g	1 min	12.09 %
Dry Hop	Southern Cross	30 g	7 day(s)	13.09 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis