

180 NZ Session West Coast IPA MPPD24

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **58**
- SRM **3.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **15 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.1 liter(s)**

Steps

- Temp **67 C**, Time **65 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **65 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3.7 kg (74%)	80.5 %	2
Grain	Briess - Pale Ale Malt	1 kg (20%)	80 %	7
Grain	płatki jęczmienne	0.2 kg (4%)	60 %	4
Sugar	Candi Sugar, Clear	0.1 kg (2%)	78.3 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	35 g	35 min	12 %
Boil	Nelson Sauvignon	15 g	15 min	12 %
Boil	Motueka	50 g	5 min	7 %
Dry Hop	Nelson Sauvignon	100 g	5 day(s)	12 %
Dry Hop	Motueka	50 g	5 day(s)	7 %
Dry Hop	Riwaka	50 g	5 day(s)	5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	1500 ml	Fermentum Mobile