

NZ Session IPA

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **68**
- SRM **4.4**
- 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 **71 %**
- Liquor-to-grist ratio **3.85 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.3 kg (25%)	80 %	3.65
Grain	Strzegom Pale Ale	3 kg (57.7%)	79 %	6.25
Grain	Strzegom Pszeniczny	0.7 kg (13.5%)	81 %	4.5
Grain	Płatki owsiane	0.2 kg (3.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	25 g	60 min	8.83 %
Boil	Nelson Sauvignon	25 g	20 min	8.83 %
Aroma (end of boil)	Nectarone	30 g	10 min	13.5 %
Aroma (end of boil)	Nelson Sauvignon	10 g	10 min	8.83 %
Aroma (end of boil)	Nectarone	30 g	5 min	13.5 %
Dry Hop	Nelson Sauvignon	30 g	5 day(s)	8.83 %
Dry Hop	Nectarone	30 g	5 day(s)	13.5 %
Dry Hop	Vic Secret	90 g	5 day(s)	16.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis