

Session West Coast NZ IPA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **51**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **4.1 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (61.2%)	80 %	4
Grain	Viking Pale Ale malt	1 kg (20.4%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8.2%)	60 %	3
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvignon	10 g	60 min	8.83 %
Boil	Nelson Sauvignon	30 g	15 min	8.83 %
Boil	Motueka	20 g	15 min	5.6 %
Aroma (end of boil)	Nelson Sauvignon	30 g	5 min	8.83 %
Aroma (end of boil)	Motueka	30 g	5 min	5.6 %
Whirlpool	Motueka	10 g	20 min	5.6 %
Whirlpool	Nelson Sauvignon	20 g	20 min	8.83 %
Dry Hop	Nelson Sauvignon	70 g	5 day(s)	8.83 %
Dry Hop	Motueka	30 g	5 day(s)	5.6 %

Yeasts

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