

pinacolada session ipa

- Gravity **9.3 BLG**
- ABV **3.6 %**
- IBU **49**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.2 liter(s)**
- Total mash volume **14.4 liter(s)**

Steps

- Temp **70 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **11.2 liter(s)** of strike water to **77.1C**
- Add grains
- Keep mash **60 min** at **70C**
- Keep mash **0 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 1.8 kg (56.3%) | 80 % | 7 |
| Grain | Pszeniczny | 0.7 kg (21.9%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.7 kg (21.9%) | 60 % | 3 |
| Sugar | maltodekstryna | 0 kg | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------------|--------|--------|------------|
| Boil | Nelson Sauvín | 15 g | 20 min | 10.7 % |
| Boil | Książęcy | 15 g | 20 min | 7 % |
| Boil | Nelson Sauvín | 25 g | 10 min | 10.7 % |
| Boil | Książęcy | 20 g | 10 min | 7 % |
| Aroma (end of boil) | Nelson Sauvín | 50 g | 0 min | 10.7 % |
| Aroma (end of boil) | Książęcy | 10 g | 0 min | 7 % |