

Session IPA for Pinta / Hoppy American Lager

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **44**
- SRM **4.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.3 liter(s)**
- Total mash volume **21.8 liter(s)**

Steps

- Temp **60 C**, Time **45 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **16.3 liter(s)** of strike water to **66.7C**
- Add grains
- Keep mash **45 min** at **60C**
- Keep mash **15 min** at **72C**
- Sparge using **19.6 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.25 kg (78%) | 80 % | 5 |
| Grain | Płatki pszeniczne | 0.6 kg (11%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ II | 0.3 kg (5.5%) | 79 % | 22 |
| Grain | Płatki owsiane | 0.3 kg (5.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Citra | 35 g | 60 min | 12.9 % |
| Aroma (end of boil) | Citra | 30 g | 1 min | 12.9 % |
| Aroma (end of boil) | Cascade | 30 g | 1 min | 5.5 % |
| Dry Hop | mosaic | 37 g | 1 day(s) | 11.4 % |
| Dry Hop | Citra | 30 g | 1 day(s) | 12.9 % |
| Dry Hop | Cascade | 20 g | 1 day(s) | 5.5 % |

Notes

- wyszło ok 28,5 l o ekstr 12,6 blg
dolane 3,5 l wody -> wyszło 32 l o ekstr 11,5 BLG

straty = 1,7 l
wyszło 24,2 l = 13 BLG

15.02. chmielenie na zimno (Session IPA): 37 mosaic, 30 citra, 20 cascade (temp 16-14 C 1 dzień) + CC (10-12 C) 1,5 dnia

18.02. Session IPA butelkowanie 58 g cukru w 420ml wody (temp. piwa ok 14 C) straty 1,8l. zabutelkowano ok 10,2 l piwa.

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Hoppy American Lager

ok 10 (?) .03 zlanie na lagerowanie

13.04 - chmielenie na zimno = 25g citra + 25g cascade (temp ok 5-8 stopni C)

15.04. - butelkowanie -> 52g cukru w 420 ml wody. Wyszło: 15 piw = 0,33l, 9 piw = 0,5 l, 1 piwo = 1 litr
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