

## SESSION IPA PINTA

- Gravity **13.1 BLG**
- ABV ---
- IBU **48**
- SRM **3.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield | EBC |
|-------|---------------------------|---------------|-------|-----|
| Grain | Simpsons - Golden Promise | 5 kg (83.3%)  | 81 %  | 4   |
| Grain | Wheat, Torrified          | 0.5 kg (8.3%) | 79 %  | 4   |
| Grain | Cara-Pils/Dextrine        | 0.5 kg (8.3%) | 72 %  | 4   |

### Hops

| Use for | Name          | Amount | Time     | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil    | Warrior       | 10 g   | 60 min   | 15.5 %     |
| Boil    | Simcoe        | 15 g   | 15 min   | 13.2 %     |
| Boil    | Nelson Sauvin | 25 g   | 15 min   | 11 %       |
| Boil    | Mosaic        | 25 g   | 15 min   | 10 %       |
| Dry Hop | Simcoe        | 50 g   | 4 day(s) | 13.2 %     |
| Dry Hop | Citra         | 50 g   | 4 day(s) | 15 %       |
| Dry Hop | Mosaic        | 50 g   | 4 day(s) | 10 %       |
| Dry Hop | Galaxy        | 30 g   | 4 day(s) | 15 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                          |     |        |      |             |
|--------------------------|-----|--------|------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 1 ml | Wyeast Labs |
|--------------------------|-----|--------|------|-------------|

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | Mech | 5 g    | Boil    | 15 min |