

# Hornindal Session IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **28 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **31.1 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **16.2 liter(s)** of **76C** water or to achieve **33.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (72.5%)	81 %	5
Grain	Pszeniczny	1 kg (14.5%)	85 %	4
Grain	Weyermann - Carapils	0.5 kg (7.2%)	78 %	4
Grain	Płatki ryżowe	0.4 kg (5.8%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	50 g	5 min	15.4 %
Whirlpool	Sabro	50 g	20 min	15 %
Whirlpool	Nelson Sauvín	50 g	15 min	11 %
Dry Hop	Sabro	50 g	5 day(s)	13 %
Dry Hop	Centennial	50 g	5 day(s)	10.7 %
Dry Hop	Nelson Sauvín	50 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
hornindal wlp	Ale	Slant	200 ml	---

## Notes

- Żywiecki Kryształ 100% SO4/Cl 2:1  
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