

# SESSION IPA PINTA

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- 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 Sauvín	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
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Wyeast - American Ale II	Ale	Liquid	1 ml	Wyeast Labs
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### Extras

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