

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 Sauvin	15 g	20 min	10.7 %
Boil	Książęcy	15 g	20 min	7 %
Boil	Nelson Sauvin	25 g	10 min	10.7 %
Boil	Książęcy	20 g	10 min	7 %
Aroma (end of boil)	Nelson Sauvin	50 g	0 min	10.7 %
Aroma (end of boil)	Książęcy	10 g	0 min	7 %