

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
Aug 30, 2022, 1:33 PM