

EASY DROP SESSION IPA

STYLE: SPECIALTY IPA

TASTING NOTES:

Introducing a distinctly hoppy and bitter - The Session IPA. This beer boasts a hop-forward balance, a clean fermentation profile, and a dry finish, allowing a creative range of hop character to shine through. Crafting a flavourful and aromatic beer while maintaining a low ABV is no easy feat. The key lies in the malt bill, which includes dextrinous malts and oats, along with a precise mash schedule to maximise the malt balance with the low alcohol.

In terms of aroma, expect a strong fruit-driven scent with hints of biscuity malt, nectarines, Satsuma, spicy limes, and a touch of cattiness. The flavour profile surprises with a malt complexity that defies its strength, offering a mix of toffee malt and a pronounced bitter orange note. This session PA is a delightful combination of bold flavours and a moderate alcohol content, making it a standout choice for beer enthusiasts seeking a flavourful yet sessionable brew.

SPECIFICATIONS:

OG	1.041	Boil Time	90 Mins
FG	1.013	Batch Size	23L
IBU	29	Brew Day Duration	4-7 Hours
Colour	8.7 EBC – Deep Yellow	ABV	3.7%
Mash Efficiency	80%	Fermentation time	11 Days
Mash Time	75 Mins + 10 Min. Mash out	Fermentation Temp	18-22°C
Mash Temp	65°C	Bottling/Kegging Volume	18L

CHECKLIST BEFORE YOU START:

INGREDIENTS:

- 4.15kg Grains 2 bags
- Yeast 2x 10g packs
- Hops 5x 50g bags



Free Grainfather App

Carbonation drops or bottling sugar if bottling (not included)

Calculate water volumes below if not using an app.

1. Pre-Boil Volume	2. Mash Volume:	3. Sparge Volume
Batch Volume(23L) + Boil Losses + (Boil Length * Boil off rate) = Preboil Volume	Grain weight * Mash thickness + Mash tun dead space = Mash Volume	Pre-boil volume – Mash water + (grain weight * grain absorption) = Sparge Volume

- Your Brew system manufacturer should have specifications for boiler loss, boil-off rate, mash tun dead space and recommended mash thickness. We recommend using a grain absorption rate of 0.8L/kg

EQUIPMENT:

- | | |
|---|---|
| <input type="checkbox"/> All Grain brewing system, e.g. Grainfather G30 | <input type="checkbox"/> Counterflow/ Immersion Chiller |
| <input type="checkbox"/> Sparge Water Heater | <input type="checkbox"/> Mash Paddle |
| <input type="checkbox"/> Hydrometer/ Refractometer | <input type="checkbox"/> Hot water safe jug >1L |
| <input type="checkbox"/> 30L Sanitised Fermenter & Airlock | <input type="checkbox"/> Kegging/ Botting Equipment |

BREW AREA:

- | | |
|--|---|
| <input type="checkbox"/> Access to water | <input type="checkbox"/> Access to drainage |
| <input type="checkbox"/> Access to Power | |

FERMENTATION AREA:

- | | |
|--|--|
| <input type="checkbox"/> Stable day-night temperatures | <input type="checkbox"/> Stationary for Fermentation |
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BREW DAY:

SET UP & MASH:

- Set up the Brew System and ensure they are clean.
- Make sure valves are closed on Brew System.
- If using a single Vessel brew system like Grainfather G30. Fill Brew System with mash water and heat to 45°C. Or fill your Hot Liquor Tank (HLT) with the total water volume and heat to 45°C.
- When the Mash water is at temperature. Add the grains to the mash basket and stir with a mash paddle until the consistency resembles that of porridge.

- If your Brew system has a pump, set up recirculation and allow the brew system to maintain the mash temperature while recirculating for **30 Mins**.
- Set up the Sparge water heater, fill it with the Sparge water volume, and heat it to 75°C. Or raise the temperature of your HLT to 75°C.
- Raise the temperature on your system to 71 °C. Allow the brew system to maintain the mash temperature while recirculating for **45 Mins**
- At the end of the 60 min mash, Raise the temperature of the mash to 75°C and let it rest for **10 Mins**.

SPARGE & BOIL:

- If using a single Vessel brew system like Grainfather G30 raise the mash basket. Otherwise, Vorlauf (drain mash tun until runnings are clear and pour back into mash tun), then drain first runnings to the kettle.
- Slowly add sparge water to the grains and allow to drain into the boiler.
- Start heating to near boil (98°C)
- Remove grain basket
- Record Pre-Boil Gravity _____ & Preboil Volume _____
- Bring the kettle to a boil, stirring the surface gently to avoid a boil over.
- Start timer when boil starts.
- Clean mash basket/ Mash tun
- With 10 minutes left, set up and submerge your immersion chiller in the boiler. Or set up your counter-flow chiller.
- Ensure your fermenter is cleaned and sanitised.

COOLING & TRANSFERRING:

- Cool the boiled wort down to 85°C in the boiler
 - Add Hop Stand hops 50g (1 Bag) of Citra, 50g (1 Bag) of Amarillo and 50g (1 Bag) of Motueka. Keep the remaining for the dry hop.
 - Allow to rest for **20 Mins**.
 - Cool to pitching temperature with the immersion temperature with the immersion chiller. Or cool and transfer to your clean and sanitised fermenter using a counterflow chiller.
- Record Original Gravity (OG) _____ & Amount in the fermenter _____

FERMENTATION:

- Ensure the wort is at the pitching temperature, then add the yeast
- Fit fermenter lid and Bung & Airlock/ Blow off tube
- Move the Fermenter to a place that has a stable 18-22°C area where the fermenter won't be moved for 11 Days
- Clean Brewing system
- Ferment at between 18-22°C for 6 days. If possible, raise the temperature to 22°C at the end of the 6 days, for 2 days.
- Allow the fermenter to return to about 20°C
- Add the dry hop. 30g Motueka and 30g Amarillo. Allow to rest for 5 days. If you don't want to keep the rest of the hops, then add all 100g and only rest for 2 days.

KEGGING:

- Move the fermenter up to a table, and let the sediment settle.
- Sanitise the keg & Transfer Hoses/ fittings.
- Rack/Transfer beer straight into the keg, save a sample for tasting and a hydrometer sample.
- add priming sugar or force carbonate.
- Record Final Gravity: _____ & Keg Volume _____
- Clean Fermenter and keggling equipment

BOTTLING:

- Determine how many and what type of bottles to use.
- Make sure you have enough caps on hand.
- Move the fermenter up to a table and let the sediment settle.
- Begin sanitising bottles and caps.
- Sanitize your filling equipment, e.g. racking cane, transfer hoses, bottling wand, bottling bucket and spoon.
- If using priming sugar dissolve in warm / boiled water and let it cool.
- Carefully rack beer into the bottling bucket; save a sample for tasting and a hydrometer sample.
- Add priming sugar solution and mix without splashing.
- Siphon/Transfer beer into bottles.

- Cap and mark bottles.
- If using carbonation drops, add the appropriate number of drops per bottle.
- Siphon/Transfer beer into bottles. Save a sample for tasting and a hydrometer sample.
- Cap and mark bottles.
- Record Final Gravity: _____ & Number of Bottles _____
- Clean bottling equipment

DRINK THE BEER:

- Wait about 2 weeks and try some; note carbonation levels and flavour profile.
- Plan your next brew.