**Juicy Session IPA**

4.8% / OG 1050

Recipe by

CBF Drinkit

All Grain  
The recipe is optimized for Coobra CB3, but fits

all types of breweries and brewing methods.

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**Coobra CB3**

**72%** efficiency

Batch Volume: **23 L**

Boil Time: **60** min

Mash Water: **19 L**

Sparge Water: **14 L** **@** 78 °C

Total Water: **33 L**

Boil Volume: **29 L**

Pre-Boil Gravity: **1.047**

**Vitals**

Est Original Gravity: **1.050**

Est Final Gravity: **1.014**

IBU (Tinseth): ca **23**

Color: **10 EBC**

Mash

Strike Temp — **71 °C**

Mash Temperature — **68 °C** — **60 min**

Mash Out — **76 °C** — **10 min**

Malts **(5.1 kg)**

**3.8 kg** Maris Otter Pale Ale  7 EBC **(**74%**)**

**600 g** Veteflingor   4 EBC **(**12%**)**

**600 g** Havreflingor   4 EBC **(**12%**)**

**100 g** Castle malt, Cara gold  120 EBC **(**2%**)**

Hops **(50 g)**

**50 g** **(**14 IBU**)** — Cascade — **Boil** — **10 min**

**50 g** **(**8 IBU**)** — Melba   — **Boil** — **5 min**

**100 g** **(**0 IBU**)** — Astra   — **Dry hop** — **2-3 days**

Yeast

**1 pkg** — Mangrove Jack's **M36**Liberty bell

Fermentation

Primary — **18 °C** — **12 days**

**( Cold crash 0-3 °C** — **3 days optional )**

Carbonation: **2.4 CO2-vol**

For carbonated fermentation in bottles, bottle fermentation with a total of 130 g sugar or with the corresponding amount of sugar tablets / sugar cubes

**Brewing**

Heat the mash water to about 70 degrees and stir the malt well. The malt lowers the temperature. Mash at 66-68 degrees for 60 min. Then feel free to raise the temperature for mashing to 75 degrees for 10 minutes. At this stage, it is also good if the leachate is heated and ready for use. Leak to the intended cooking volume

When the boil starts (beware of overcooking!) Follow the recipe for hops, clarifiers and any additives, times left are time left of the boil (20 min = last 20 minutes of the boil.) Boil 60 minutes.

When the cooking is over, cool down to 20 degrees or lower and then transfer to a well-cleaned fermenter and add the yeast. If necessary, top up with cold water to 23 Liter.

**Fermentation**

Ferment at 18-20 degrees for 8 days. Then add the dry hops and leave for another 2-3 days. Then it is optimal if you can set the ice bucket as cold as possible, preferably down to 0 degrees, for 3-4 days. This is called a cold crash and causes hops and yeast to sink to the bottom. If you choose not to dry hop the beer, this hop is added instead with 5 minutes left of the boil.

**Bottling**

If you use carbonated tablets or sugar cubes, use the equivalent of about 2 grams of sugar for a 33 cl bottle or about 3 grams for a 50 cl bottle. If you want to use syrup instead for carbon dioxide fermentation, dissolve 6 grams of sugar per liter of finished beer in 1 dl of water and bring to a boil and let it boil for a few minutes. Add the syrup to the wort and stir gently. Store the bottles in the dark at room temperature for about 14 days for carbon dioxide to form.

After 14 days, they are ready to be tasted. Sometimes a slightly longer storage time may be needed for the beer to come to maturity and mature. Keep the bottles dark and cool.

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