

SIDE WINDER – SESSION XPA

BJCP 2015: 18B



ALL-GRAIN METHOD (13519)

2.5kg JW Traditional Ale
1kg JW Wheat Malt



SPECIALTY MALTS

0.2kg WY Carapils



VITAL BEER STATS

Batch Volume: 23 litres

Boil Volume: 28 litres

Mash time: 60 mins @ 65°C

Boil time: 60 mins

ABV : 3.7%

Wyeast 1056
Bluestone San Diego
MG American Ale
SafAle US-05
LalBrew BRY-97
MJ M44 West Coast



HOPS

15g	Cascade	@	30	(Bittering hops)
30g	Citra	@	5	(Flavour hops)
15g	Azacca	@	5	(Flavour hops)
30g	Citra	@	Dry hop for 5 days	(Aroma hops)
30g	Azacca	@	Dry hop for 5 days	(Aroma hops)



OTHER ADDITIONS

Whirlfloc @ 10 (Boil)



SUGGESTED YEAST

Wyeast 1056 – American Ale
Bluestone San Diego
SafAle US-05
LalBrew BRY-97
Morgan's American Ale Yeast
MJ M44 West Coast Ale



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



Batch volume: 23l
Pre-boil volume: 28l

Mash temp: 65°C
Mash time: 60 mins
Boil time: 60 mins

Estimated O.G. : 1.036
Estimated F.G. : 1.008
Estimated ABV : 3.7%

SRM : 3.4
IBUs : 22

NOTES



MY RATING:

1 2 3 4 5

Tasting date:

Appearance:

Aroma:

Taste:

Overall:

BEER JUDGE CERTIFICATION PROGRAM STYLE DESCRIPTION

Overall: Side Winder Session XPA is the ideal go-to beer for a moment of refreshment on those days where the time just gets away from you. It's jam packed with aromas of fresh citrus, tropical fruit, and a hint of pine. A light malt base for smooth body and crisp bitterness for extreme drinkability. A mid-strength beer with no compromise on flavour.

Aroma: Moderate to strong hop aroma with a wide range of possible characteristics including citrus, floral, pine, resinous, tropical fruit, and stone fruit. Fruity esters vary from moderate to none.

Appearance: Pale golden to light amber. Moderately large white to off-white head with good retention. Generally quite clear, although dry-hopped versions may be slightly hazy.

Flavour: Moderate to high hop flavour. Low to moderate clean grainy-malt character supports the hop and may show small amounts of specialty malt character (bready, toasty, biscuity). Moderate to high hop bitterness with a medium to dry finish.

Mouthfeel: Medium-light to medium body. Moderate to high carbonation. Overall smooth finish without astringency and harshness.