



SIDEWINDER SESSION ALE



ALL-GRAIN METHOD (13519)

- 2.5kg JW Traditional Ale
- 1kg JW Wheat Malt



SPECIALTY MALTS

- 0.2kg WY Carapils



SUGGESTED YEAST

Liquid:

- Wyeast 1056 American Ale

Dry:

- SafAle US-05
- Lallemend BRY-97
- MG American Ale
- MJ M44 West Coast



HOPS

Note: Times refer to 'time remaining in boil'

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



OTHER ADDITIONS

Note times refer to 'time remaining in boil'

- Whirlfloc Tablet @ 10 min (Boil)

A beginner brewing guide with instructions can be located on our website: brewmart.com.au, All Grain Recipes



BREWDAY RECORD KEEPING

Date Brewed:

Vol into Fermenter:

Original Gravity:

Fermentation temp:

No. of days in Fermenter:

Final Gravity:

ABV:

Yeast strain used:



BEER STATS

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.