



# Style: SESSION IPA (19L/5GAL)

Source: **Biotransformation Series**

Fermented with: **LalBrew Pomona™**

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Beer name and/or description: **Spinning Yarns (NZ Session IPA)**

IBU: **35** | Color (SRM): **4.6** | % ABV: **4.0**

In this recipe, we use the fermentation flavor profile of LalBrew Pomona™ to complement and contrast New Zealand hops. Wai-iti in the kettle adds berry and citrus notes while Nelson Sauvin and Rakau in WP and DH give notes of grapefruit, apricot, and white grape. LalBrew Pomona™ brings it all together with notes of apricot and citrus. [Read more](#)

## Water

Mash Water	Temp.	75	°C	167	°F
			13	L	3.4
Sparge Water	Temp.	76	°C	169	°F
			12.5	L	3.3

## Malt

Malt/adjuncts	Weight		%
	Kg	Lbs	
Pale Ale Malt	2.83	6.25	80
Wheat Malt	0.35	0.75	8
Oat Malt	0.35	0.75	8
Crystal 10L	0.15	0.35	4
<b>Total</b>	<b>3.68</b>	<b>8.1</b>	<b>100</b>

## Mash & Sparge

	Temperature		Time (min)
	°C	°F	
Mash Step 1	69	156	60
Mash Step 2			
Mash Step 3			
Mash Step 4			

## NOTES

Other ingredients	Quantity	Units (L, g, etc)	Addition Point
Kettle finings			
Gelatin			

## Boil

Wort	SG	L	gal	pH
Pre-boil	1.032	27.8	7.3	
Post-boil	1.040	22.5	5.9	
<b>Total Boil Time</b>	<b>60</b>	<b>minutes</b>		

## Hops

Hop Variety	%AA	Weight		Kettle addition	Dry hopping
		g	oz		
Wai-iti	3.0	140	5.0	60	
Wai-iti	3.0	95	3.4	20	
Wai-iti	3.0	95	3.4	5	
Nelson Sauvin	12.5	44	1.6	WP	
Rakau	10.5	44	1.6	WP	
Wai-iti	3.0	22	0.8	WP	
Nelson Sauvin	12.5	56	1		3
Rakau	10.5	56	1		3
<b>Total</b>	<b>58</b>	<b>552</b>	<b>17.8</b>		

## Fermentation

Yeast Strain	LalBrew Pomona™			
Pitch Rate	0.58	g/L	1x11g sachet	
Temperature	21	°C	70	°F
	SG		Plato	
OG	1.040	10.0		
FG	1.009	2.3		
Attenuation	77.5	%		

For a clearer beer, use kettle finings such as Irish Moss and/or gelatin in the finished beer (optional)  
Cool the wort to 80°C for whirlpool additions (30 min)  
Increase temp to 23°C for diacetyl rest when attenuation reaches 1.022-1.026  
Dry hop when gravity reaches 1.016-1.020 (~3rd day of fermentation)





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## LalBrew Pomona™ Biotransformation Recipe Series

### Lallemand/Escarpments Labs Collab 3: Spinning Yarns

In this recipe, we use the fermentation flavor profile of LalBrew Pomona™ to complement a New Zealand hopping regime. LalBrew Pomona™ is a great producer of glycerol, which helps to add a pleasant body to this lower-alcohol recipe for increased drinkability. This recipe uses the dynamic pairing of Nelson Sauvignon and Rakau hops late in the boil and in dry hopping to give notes of grapefruit, apricot, and white grape.

Also featured is heavy kettle hopping with Wai-iti, which is used due to relatively low alpha acid (so higher possible usage rates) and complementary profile of berry and citrus. LalBrew Pomona™ provides its signature stonefruit and citrus profile which is elevated with warmer fermentation temperatures.

We will achieve this by a combination of methods:

- › **By using a strong kettle and whirlpool addition** with low %AA Wai-iti hops to allow higher dose rates without adding too much bitterness. This maximizes terpene precursor extraction without overshooting the IBU target.
- › **Using Nelson Sauvignon and Rakau as late fermentation additions** to accentuate their unique flavor profile. Addition before fermentation is complete provides some opportunity for the yeast to biotransform precursors.
- › **Fermenting at a warmer temperature** (20-22°C) to promote ester production and other aromatic expression from the yeast.