



# Winning Recipes from the Sjporr Challenge!

Sjporrchallenge.org



## 2019 Second Place SJPC

### “India Pale Lager”

by Wally Feck – Batavia, Ohio

Wally Feck didn't produce your average IPL to earn Second Place in The 2019 Sjporr Challenge. Take a closer look at the recipe, which its late hop additions, dry hopping and flaked oats. This is closer to a New England India Pale Lager. Wally says given enough time, the lager does clear.

#### INGREDIENTS

for 5.0 Gallons US (18.9 L)

##### MALTS

11 lbs. Pilsner (2 Row) German (2.0 SRM)

1 lbs. 5.6 oz. Flaked Oats (1.0 SRM)

##### HOPS

1.0 oz. Denali [14.0%] @ 15 min

2.0 oz. HBC 438 (Sabro) [16.0%] @ 15 min

2.0 oz. Citra [12.0%] @ Flame-out

2.0 oz. HBC 438 (Sabro) [16.0%] @ Whirlpool

2.0 oz. Citra [12.0%] ~ Dry Hop 7 Days

2.0 oz. Mosaic [12.5%] ~ Dry Hop 7 Days

2.0 oz. Simcoe [13.0%] ~ Dry Hop 7 Days

##### YEAST

West European Lager ~ Saflager

## SPECIFICATIONS

**Original Gravity:** 1.066

**Final Gravity:** 1.012

**ABV:** 7.35%

**IBU:** 45.5

**Boil Time:** 60 min

## MASH STEPS

**Mash Temp:** 148 F

**Mash Time:** 75 min

**Mash Note:** Single infusion mash, Light Body, No Mash Out.

I use the quick lager technique. 4 days @55 F. When attenuation is about 50%, raise it to 70 F until attenuation is finished. Once fermentation is over, I dry hop and cold crash for 5 – 7 days. I do not step the temp up incrementally or crash incrementally or crash incrementally. I set it and forget it. I do seal my fermenters so I don't get suck-back.

Water treatment needs to be light and hop forward.

**Sparge:** Fly sparge at 170 F