

## 35. Session Vermont IPA

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **29**
- SRM **7.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.9 liter(s)**
- Total mash volume **7.9 liter(s)**

### Steps

- Temp **63 C**, Time **40 min**
- Temp **71 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **5.9 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **40 min** at **71C**
- Keep mash **1 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **10.6 liter(s)** of wort

### Fermentables

| Type  | Name                           | Amount          | Yield | EBC |
|-------|--------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt           | 1.5 kg (76.1%)  | 80 %  | 5   |
| Grain | Žytni                          | 0.35 kg (17.8%) | 85 %  | 8   |
| Grain | Abbey Castle                   | 0.06 kg (3%)    | 80 %  | 45  |
| Grain | Caraaroma                      | 0.04 kg (2%)    | 78 %  | 400 |
| Grain | Brown Malt (British Chocolate) | 0.02 kg (1%)    | 70 %  | 128 |

### Hops

| Use for   | Name  | Amount | Time     | Alpha acid |
|-----------|-------|--------|----------|------------|
| Boil      | Citra | 10 g   | 15 min   | 12 %       |
| Boil      | Citra | 10 g   | 5 min    | 12 %       |
| Boil      | Citra | 15 g   | 3 min    | 12 %       |
| Whirlpool | Citra | 15 g   | 15 min   | 12 %       |
| Dry Hop   | Citra | 20 g   | 4 day(s) | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|   |     |       |        |        |
|---|-----|-------|--------|--------|
| Brakspear Henley of<br>Thames & Timothy<br>Taylor | Ale | Slant | 400 ml | Dźordź |
|---|-----|-------|--------|--------|