

SESSION VERMONT IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **3.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **11.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **7 liter(s)**
- Total mash volume **9 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **7 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **11.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|--------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 0.8 kg (40%) | 85 % | 7 |
| Grain | Viking Pilsner malt | 0.8 kg (40%) | 82 % | 4 |
| Grain | Pszeniczny Viking | 0.1 kg (5%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (10%) | 85 % | 3 |
| Grain | płatki jaglane | 0.1 kg (5%) | 85 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | Sorachi Ace | 10 g | 30 min | 12.8 % |
| Boil | Azacca | 5 g | 20 min | 12.7 % |
| Dry Hop | Vic Secret | 10 g | 3 day(s) | 16.3 % |
| Dry Hop | Citra | 25 g | 3 day(s) | 13.3 % |
| Dry Hop | Bravo | 20 g | 3 day(s) | 13.9 % |

Yeasts

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

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|-----------------------------|-----|-----|------|-----|
| bulldog B5 American West | Ale | Dry | 11 g | --- |
|-----------------------------|-----|-----|------|-----|