

35. Session Vermont IPA

- 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 Thames & Timothy Taylor | Ale | Slant | 400 ml | Dźordź |
|---|-----|-------|--------|--------|