

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
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Brakspear Henley of Thames & Timothy Taylor	Ale	Slant	400 ml	Dzordz
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