

## SESSION VERMONT IPA

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- 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	---
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