

Session IPA

The Numbers

Batch Size: 6 gallons

OG: 1.047

IBU: 43.2

Color: 5.5

The Malts

	Weight	Percent
US 2 Row Pale Malt	3.00 kg (6.61 lbs)	76.7
Flaked Wheat	0.45 kg (1.0 lbs)	11.5
Vienna Malt	0.23 kg (0.5 lbs)	5.9
Crystal 40L	0.23 kg (0.5 lbs)	5.9

The Hops

	Weight	IBUs
Magnum @ 60 minutes	5 g (0.17 ozs)	9.5
Azacca @ 10 minutes	14 g (0.5 ozs)	6.7
Citra @ 5 minutes	14 g (0.5 ozs)	4.5
Azacca @ flameout	42 g (1.5 ozs)	10.1
Citra @ flameout	42 g (1.5 ozs)	12.4
Azacca – 1 st dry hop	56 g (2.0 ozs)	
Citra – 1 st dry hop	56 g (2.0 ozs)	

The Yeast

White Labs WLP001 California Ale, Wyeast 1056 American Ale, or Safale US-05

The Process

Mash at 155 F (68.3 C)

Use precaution to not over-sparge (will lead to tannin extraction). Top up to boil volume with water and adjust OG with DME if needed.

Whirlpool for 15 minutes following flameout. Flameout hop additions will contribute bitterness during the whirlpool.

Boil for 60 minutes

Ferment at 67 F (19.4 C)