

Alcohol Strength = 4.6% ABV
Bitterness = 51.6 IBU
Original Gravity = 12 Plato



Session IPA

Ingredients:

Specialty Grains

Crystal Malt 20L – 1 lbs 5 oz
Flaked Oats – 1 lbs 4 oz
Rye Malt – 7 oz
White Wheat Malt – 8 oz

Liquid Malt Extract (LME)

Pilsner Malt Extract - 8 lbs 10 oz

Hops & Additives

First Hop: Crystal – 0.3 oz; Magnum – 0.3 oz
Second Hop: Crystal – 0.6 oz; Cascade – 0.6 oz;
Magnum – 0.6 oz; Amarillo – 0.6 oz
Third Hop: Crystal – 0.3 oz; Amarillo – 0.8 oz
Dry Hops: Crystal – 0.3 oz; Cascade – 0.6 oz;
Magnum – 0.5 oz; Amarillo – 0.6 oz
Additive: ½ Tablet of Whirlfloc; ½ tsp of Yeast Nutrients

Yeast

House IPA

Time | Steps:

Pre-Boil		Heat to 150°F, add the Specialty Grains . Then set a 15min timer .
After 15min		Remove Specialty Grains and add the LME , then bring to First Boil .
First Boil		Add your First Hops . Then set a 40min timer .
After 40min		Add the Second Hops . Then set a 10min timer .
After 10min		Add the Third Hops and Additives . Then set a 10min timer .
After 10min		Turn off the steam and create a whirlpool. Cool the wort and transfer to a fermenter. Add the Yeast . *Staff will add Dry Hops later
Wrap up		Schedule a bottling session or a time to pick up your keg.

A very drinkable, lower-alcohol, hop-driven style. This is a session IPA with a complex combination of malts and hops. The multiple hop additions are meant for optimal aromatics. Keep your wits about you and your taste buds hoppy!



IMMERSION
B R E W I N G