



ACORN

Session IPA

RECIPE STATS

Est. SG: 1.045

Est. FG: 1.010

IBU: 37

SRM: 5

ABV: 4.5%

INGREDIENTS

7 lbs Pale Malt (Two Row)

1 lb Wheat Malt

8 oz Munich II Malt

8 oz Biscuit Malt

1 oz Columbus Hops

1 oz Citra Hops

1 oz Comet Hops

2 oz Chinook Hops

Safale US-05 Yeast

MASH SCHEDULE

Heat 14.5 quarts of water to 161°F. Pour grain into water, stirring well to avoid clumps. Mash for 60 minutes at 152°F. Fly sparge with 6 gallons of water at 168°F, or finish the mash as you wish. Transfer your wort into the brew kettle.

BOIL ADDITIONS

0.25 oz Columbus Hops @ 60 minutes

Turn off your burner and add 0.75 oz Columbus @ 2 oz Chinook to your wort. Let the hops steep for 15 minutes, and begin to chill your wort.

1 oz each of Citra and Comet, Dry Hop 3 days

FERMENTATION GUIDELINES

Chill wort to 65°F and pitch yeast

Ferment at 65°F, ramping up to 68°F for the last few days of fermentation