



RIDGE RECIPES



SESSION IPL

STYLE ABV
MID STRENGTH GLUTEN-REDUCED IPL 3.4%

OG 8.5 Plato/1.034	FG 2.0 Plato/1.008	YEAST W34/70
GRAIN BILL Pilsner 72.2%, Carapils 11.1%, Munich 5.6%, Malted Oats 5.6%, Rolled Oats 5.6%		WATER PROFILE Ca 102ppm, Mg 3ppm, Na 55ppm, Cl 156 ppm, SO4 140ppm
MASH TEMP 66 °C	MASH TIME 20 mins	MASH OUT 76 °C
HOP ADDITIONS 0.75g/L each of Melba and Aus Cascade in WP	FERMENT PROFILE Brewers Clarex is added at start of ferment to reduce gluten levels. Pitch yeast @14 °C and hold for 72hrs, free rise to 18 °C and hold until end of ferment	
DRY HOP 1.5g/L each of Melba and Galaxy EOF		