

# Monk's Promise Session IPA

**Tasting Notes:** Golden Promise malt provides a base of sweet, robust and clean malt flavor, while oat malt and flaked oats add more body. Columbus hops give moderate bitterness, while late additions of Centennial, Mosaic and Simcoe lend notes of juicy, tropical citrus that play well with the fruitiness of the yeast on its finish.

## Brewer's Notes:

- The idea behind this beer is to present something that is sessionable and highly drinkable, with moderate bitterness, while still maintaining the body and complexity that often is lacking in Session IPAs
- It showcases **Thomas Fawcett oat malt** and **Golden Promise malt**
- **Oat Malt? That's neat!** - Yep, it comes in the husk, which differentiates it from the flaked oats you usually see. It has awesome texture and graininess, and it helps bulk up a beer's body. You'll see it used most in British beers.
- **Hop additions and processes:**
  - Bittered with Columbus during the boil at 60 min and 30 min
  - Additions of Centennial, Mosaic and Simcoe using the **Hop Stand** method
  - **Hop stand** refers to a method whereby **hops** are added at the conclusion of the boil, once the flame has been turned off, and allowed to steep for a given amount of time with the goal of extracting flavor and aroma while limiting the isomerization of alpha acids. (We whirpooled and re-circulated the wort through the chiller to bring it down to 175°, at which point it was given a big charge of hops and a rest in order to steep the oils out.)
  - It was also later **Double Dry Hopped** with Mosaic and Simcoe