

# BA Vermont IPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Ekuanot	10 g	15 min	14 %
Aroma (end of boil)	Ekuanot	20 g	5 min	14 %
Whirlpool	Sterling	30 g	40 min	4.5 %
Whirlpool	Simcoe	30 g	40 min	13.2 %
Dry Hop	Sterling	30 g	4 day(s)	4.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis