

# Double Vermont IPA

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- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **4.8**
- Style **Imperial IPA**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **37.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (56.2%)	80 %	4
Grain	Viking Pale Ale malt	2.5 kg (28.1%)	80 %	5
Grain	Pszeniczny	1 kg (11.2%)	85 %	4
Grain	Płatki owsiane	0.4 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	40 g	5 min	12 %
Whirlpool	Citra	100 g	15 min	12 %