

#IV Vermont IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **100**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.09 liter(s) / kg**
- Mash size **17 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17 liter(s)** of strike water to **75.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (18.2%)	82 %	5
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Słód Caramel Pils	0.5 kg (9.1%)	75 %	6
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	10 min	15 %
Boil	Citra	10 g	10 min	12 %
Boil	Ella (AUS)	10 g	30 min	14.6 %
Boil	Ella (AUS)	5 g	40 min	14.6 %
Boil	El Dorado	10 g	40 min	15 %
Boil	Mosaic	5 g	40 min	10 %
Boil	Ella (AUS)	5 g	55 min	14.6 %
Boil	Citra	5 g	55 min	12 %
Boil	Mosaic	10 g	55 min	10 %

Boil	El Dorado	5 g	55 min	15 %
Boil	Mosaic	10 g	65 min	10 %
Boil	Ella (AUS)	5 g	65 min	14.6 %
Boil	Citra	5 g	65 min	12 %
Dry Hop	El Dorado	25 g	5 day(s)	15 %
Dry Hop	Ella (AUS)	25 g	5 day(s)	14.6 %
Dry Hop	Citra	30 g	5 day(s)	12 %
Dry Hop	Mosaic	25 g	5 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - British Ale	Ale	Liquid	125 ml	Wyeast Labs