

#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 |