

# Vermont IPA

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 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 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

## Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **23.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Pale Base Malt - Viking Malt	5 kg (64.1%)	80 %	5
Grain	Viking Wheat Malt	2 kg (25.6%)	83 %	5
Grain	Platki owsiane	0.8 kg (10.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	50 min	15.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Citra	20 g	10 min	12 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	12 g	Safale