

Vermont IPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **28**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **0 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **15.1 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15.1 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (96.3%)	81 %	4
Grain	Płatki owsiane	0.2 kg (3.7%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	15 min	13.1 %
Boil	Equinox	20 g	10 min	13.1 %
Aroma (end of boil)	Sterling	30 g	5 min	4.5 %
Aroma (end of boil)	Simcoe	30 g	5 min	13.2 %
Dry Hop	Sterling	30 g	3 day(s)	4.5 %
Dry Hop	Simcoe	30 g	3 day(s)	13.2 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

Yeasts

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