

# Vermont IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **70C**
- Keep mash **1 min** at **78C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado Honig	1 kg (20%)	79 %	5
Grain	Słód pszeniczny Bestmalz	1.7 kg (34%)	82 %	5
Grain	Strzegom Pilzneński	2.2 kg (44%)	80 %	4
Grain	Płatki pszeniczne	0.1 kg (2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	20 min	7 %
Boil	Cascade	20 g	20 min	7 %
Boil	Motueka	30 g	1 min	7 %
Boil	Cascade	30 g	1 min	7 %
Dry Hop	Motueka	50 g	3 day(s)	7 %
Dry Hop	Cascade	50 g	3 day(s)	7 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	Laktoza	150 g	Boil	15 min