

Vermont IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **13.1 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5.2 kg (91.2%) | 80 % | 4 |
| Grain | Viking Malt karmelowy jasny | 0.5 kg (8.8%) | 20 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil | Equinox | 10 g | 30 min | 13.1 % |
| Boil | Equinox | 20 g | 25 min | 13.1 % |
| Whirlpool | Sterling | 30 g | 0 min | 4.5 % |
| Whirlpool | Simcoe | 30 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |
| Dry Hop | Sterling | 30 g | 4 day(s) | 4.5 % |
| Dry Hop | Centennial | 30 g | 4 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------|------|------|--------|------------|
| safeale | Ale | Dry | 11.5 g | safe ale |

Notes

- Brzeczka przednia - 22,5 Brix , 23 BLG
Brzeczka tylna - 13.2 Brix, 15 BLG (przed gotowaniem)
Brzeczka właściwa - 16 BLG (po gotowaniu)
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