

# Vermont IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.2**

## 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 **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	5.2 kg (83.9%)	80 %	4
Grain	Platki owsiane	1 kg (16.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.1 %
Boil	Equinox	20 g	35 min	13.1 %
Aroma (end of boil)	Sterling	30 g	1 min	4.5 %
Aroma (end of boil)	Mosaic	30 g	1 min	10 %
Dry Hop	Sterling	30 g	4 day(s)	4.5 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Contennial	30 g	4 day(s)	7.8 %
Dry Hop	Citra	30 g	4 day(s)	12 %

## Yeasts

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

## Notes

- Problem z gotowaniem w odpowiedniej temp. Gotowanie około 2 godzin

Czas zacierania 60 min

Czas gotowania wg. przepisu 40 min

*May 3, 2019, 11:33 PM*