

Vermont Ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **26**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **1 min**

Mash step by step

- Heat up **16.2 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **1 min** at **72C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (64.8%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (18.5%)	81 %	6
Grain	Płatki owsiane	0.5 kg (9.3%)	60 %	3
Grain	Płatki orkiszowe	0.4 kg (7.4%)	60 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	13.5 %
Whirlpool	Citra	60 g	0 min	12 %
Dry Hop	Citra	60 g	14 day(s)	12 %
Dry Hop	Citra	60 g	4 day(s)	12 %
Dry Hop	Citra	50 g	2 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale K-97	Ale	Dry	11.5 g	Fermentis