

# Vermont IPA w kociołku Hopfengott 15L

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

## Steps

- Temp **63 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

## Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **45 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 3.5 kg (100%) | 81 %  | 4   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Equinox    | 8 g    | 40 min   | 13.6 %     |
| Boil    | Equinox    | 10 g   | 15 min   | 13.6 %     |
| Boil    | Equinox    | 10 g   | 5 min    | 13.6 %     |
| Boil    | Sterling   | 25 g   | 0 min    | 7.6 %      |
| Boil    | Mosaic     | 25 g   | 0 min    | 12.3 %     |
| Dry Hop | Sterling   | 20 g   | 3 day(s) | 7.6 %      |
| Dry Hop | Mosaic     | 20 g   | 3 day(s) | 12.3 %     |
| Dry Hop | Centennial | 20 g   | 3 day(s) | 8.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 6.9 g  | Safale     |