

## VERMONT Sense 3

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **103**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 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 **15 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 **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Munich Malt	1 kg (18%)	78 %	18
Grain	Viking Pale Ale malt	4 kg (72.1%)	80 %	5
Sugar	Cukier	0.55 kg (9.9%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	15 g	30 min	14.3 %
Aroma (end of boil)	Loral	30 g	10 min	23.2 %
Whirlpool	Ekuanot	30 g	30 min	14 %
Whirlpool	Summit	30 g	30 min	14.3 %
Whirlpool	Falconer's Flight	30 g	30 min	10.5 %
Dry Hop	Citra	30 g	3 day(s)	12 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	10.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Boil	Summit	15 g	60 min	14.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Dry	11.5 g	Fermentis