

## Vermont IPA

- Gravity **14.3 BLG**
- ABV ---
- IBU **38**
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński    | 3 kg (61.2%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny    | 0.6 kg (12.2%) | 81 %  | 6   |
| Grain | Briess - Carapils Malt | 0.6 kg (12.2%) | 74 %  | 3   |
| Grain | Płatki owsiane         | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Abbey Castle           | 0.2 kg (4.1%)  | 80 %  | 45  |
| Grain | Płatki pszeniczne      | 0.2 kg (4.1%)  | 85 %  | 3   |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 5 g    | 60 min   | 12 %       |
| Boil    | Citra    | 25 g   | 20 min   | 12 %       |
| Boil    | Mosaic   | 15 g   | 20 min   | 10 %       |
| Dry Hop | Citra    | 40 g   | 3 day(s) | 12 %       |
| Dry Hop | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic   | 35 g   | 4 day(s) | 10 %       |
| Dry Hop | Palisade | 50 g   | 3 day(s) | 7.5 %      |
| Dry Hop | Dr Rudi  | 50 g   | 3 day(s) | 11.8 %     |

**Yeasts**

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11 g   | Safale     |