

## Vermont IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **6.3**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **44.6 liter(s)**
- Total mash volume **57.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **44.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Mep©Ale                | 8.5 kg (66.7%) | 81 %  | 6   |
| Grain | Płatki owsiane         | 1 kg (7.8%)    | 85 %  | 3   |
| Grain | 3 Pszeniczny           | 1.2 kg (9.4%)  | 82 %  | 4   |
| Grain | 1 Abbey Malt           | 0.5 kg (3.9%)  | 78 %  | 45  |
| Grain | 1 Caramel/Crystal Malt | 0.1 kg (0.8%)  | 78 %  | 150 |
| Grain | 1 Weyermann - Carapils | 0.45 kg (3.5%) | 78 %  | 4   |
| Grain | zakwaszający           | 1 kg (7.8%)    | 80 %  | 5   |

### Hops

| Use for             | Name   | Amount | Time      | Alpha acid |
|---------------------|--------|--------|-----------|------------|
| Boil                | Flyer  | 60 g   | 60 min    | 9.8 %      |
| Boil                | Perle  | 60 g   | 30 min    | 4.4 %      |
| Boil                | Citra  | 30 g   | 10 min    | 13.5 %     |
| Boil                | Citra  | 30 g   | 5 min     | 13.5 %     |
| Aroma (end of boil) | Citra  | 30 g   | 1 min     | 13.5 %     |
| Dry Hop             | Mosaic | 30 g   | 20 day(s) | 12 %       |

|         |       |      |           |        |
|---------|-------|------|-----------|--------|
| Dry Hop | Citra | 30 g | 20 day(s) | 13.5 % |
|---------|-------|------|-----------|--------|

## Yeasts

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