

## New England IPA (Vermont IPA)

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **67 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **67 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.7 kg (77%)   | 80 %  | 5   |
| Grain | Strzegom Pilzneński  | 0.7 kg (11.5%) | 80 %  | 4   |
| Grain | Płatki pszeniczne    | 0.4 kg (6.6%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (4.9%)  | 85 %  | 3   |

### Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Nugget  | 15 g   | 60 min | 15 %       |
| Boil                | Cascade | 10 g   | 60 min | 6.9 %      |
| Boil                | Ahtanum | 10 g   | 15 min | 3.6 %      |
| Boil                | ADHA527 | 10 g   | 15 min | 14.4 %     |
| Aroma (end of boil) | Citra   | 10 g   | 5 min  | 12.3 %     |
| Aroma (end of boil) | ADHA527 | 20 g   | 0 min  | 14.4 %     |
| Aroma (end of boil) | Ahtanum | 30 g   | 0 min  | 3.6 %      |
| Whirlpool           | Cascade | 30 g   | 0 min  | 6.9 %      |
| Whirlpool           | ADHA527 | 40 g   | 0 min  | 14.4 %     |
| Whirlpool           | Ahtanum | 20 g   | 0 min  | 3.6 %      |

|           |         |      |          |        |
|-----------|---------|------|----------|--------|
| Whirlpool | Citra   | 30 g | 0 min    | 12.3 % |
| Dry Hop   | Ahtanum | 40 g | 4 day(s) | 3.6 %  |
| Dry Hop   | ADHA527 | 30 g | 4 day(s) | 14.4 % |
| Dry Hop   | Cascade | 10 g | 4 day(s) | 6.9 %  |
| Dry Hop   | Citra   | 60 g | 4 day(s) | 12.3 % |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 50 ml  | Fermentum Mobile |