Vermont IPA

- Gravity **14.5 BLG**
- ABV **---**
- IBU **35**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 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 **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg *(57.7%)*	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg *(11.5%)*	81 %	6
Grain	Weyermann - Carapils	0.6 kg *(11.5%)*	78 %	4
Grain	Płatki owsiane	0.6 kg *(11.5%)*	85 %	3
Grain	Płatki pszeniczne	0.2 kg *(3.8%)*	85 %	3
Grain	Abbey Castle	0.2 kg *(3.8%)*	80 %	45

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	3 day(s)	12 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Dry Hop	Palisade	50 g	3 day(s)	7.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Dr Rudi	50 g	3 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale