

# NE OCEANIAN IPA/VERMONT IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.2 kg (56%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1.2 kg (16%)  | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.6 kg (8%)   | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.5 kg (6.7%) | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.5 kg (6.7%) | 85 %  | 3   |
| Grain | Płatki ryżowe        | 0.5 kg (6.7%) | 85 %  | 3   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 15 g   | 60 min   | 15.5 %     |
| Aroma (end of boil) | Amarillo               | 25 g   | 5 min    | 9.5 %      |
| Dry Hop             | WAI-ITI                | 30 g   | 5 day(s) | 4.1 %      |
| Dry Hop             | Galaxy                 | 30 g   | 5 day(s) | 15 %       |
| Dry Hop             | Nelson Sauvín          | 30 g   | 5 day(s) | 11 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |       |        |             |
|-------------------------|-----|-------|--------|-------------|
| Wyeast - London Ale III | Ale | Slant | 200 ml | Wyeast Labs |
|-------------------------|-----|-------|--------|-------------|