

## BA Vermont IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **41**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.2 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **25.2 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 5.2 kg (100%) | 81 %  | 5   |

### Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Ekuanot    | 10 g   | 15 min   | 14 %       |
| Aroma (end of boil) | Ekuanot    | 20 g   | 5 min    | 14 %       |
| Whirlpool           | Sterling   | 30 g   | 40 min   | 4.5 %      |
| Whirlpool           | Simcoe     | 30 g   | 40 min   | 13.2 %     |
| Dry Hop             | Sterling   | 30 g   | 4 day(s) | 4.5 %      |
| Dry Hop             | Simcoe     | 30 g   | 4 day(s) | 13.2 %     |
| Dry Hop             | Centennial | 30 g   | 4 day(s) | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |