

## Vermont IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 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 **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 4 kg (61.5%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 1 kg (15.4%)  | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine   | 1 kg (15.4%)  | 72 %  | 4   |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.7%) | 75 %  | 45  |

### Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Citra   | 10 g   | 60 min   | 12 %       |
| Boil      | Citra   | 30 g   | 20 min   | 12 %       |
| Boil      | Mosaic  | 15 g   | 20 min   | 10 %       |
| Whirlpool | Mosaic  | 35 g   | 5 min    | 10 %       |
| Dry Hop   | Citra   | 65 g   | 5 day(s) | 12 %       |
| Dry Hop   | Cascade | 50 g   | 5 day(s) | 6 %        |
| Dry Hop   | Summer  | 50 g   | 5 day(s) | 6.4 %      |

### Yeasts

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

|             |     |     |      |        |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
|-------------|-----|-----|------|--------|

### Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | Płatki owsiane    | 300 g  | Mash    | 40 min |
| Flavor | Płatki pszeniczne | 300 g  | Mash    | 40 min |