

## vermont ipa

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **69**
- SRM **4.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (58.8%)	80 %	5
Grain	Pszeniczny	1 kg (29.4%)	85 %	4
Grain	Płatki owsiane	0.2 kg (5.9%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	5 g	0 min	13.1 %
Aroma (end of boil)	Mosaic	40 g	55 min	10 %
Dry Hop	Equinox	30 g	7 day(s)	13.1 %
Dry Hop	Citra	30 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fermentis us-04	Ale	Dry	11.5 g	---