

vermont IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **3.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **23.2 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23.2 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **10.1 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilsner (2 Row) Ger	3 kg (51.7%)	81 %	3
Grain	Strzegom Pszeniczny	1 kg (17.2%)	81 %	5
Grain	Oats, Flaked	1 kg (17.2%)	80 %	2
Grain	Castle Pale Ale	0.5 kg (8.6%)	80 %	8
Grain	Słód dekstrynowy VIKING MALT	0.3 kg (5.2%)	80 %	13

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	7 g	60 min	13.5 %
Boil	Magnum	7 g	15 min	13.5 %
Aroma (end of boil)	Amarillo	7 g	20 min	9.5 %
Aroma (end of boil)	Cascade	7 g	20 min	6 %
Whirlpool	Amarillo	7 g	20 min	9.5 %
Whirlpool	Cascade	7 g	20 min	6 %
Whirlpool	Citra	7 g	20 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Lallemand - LalBrew Verdant IPA	Ale	Dry	11 g	Lallemand
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Notes

- Bez wysładzania!!!
Aug 8, 2020, 6:34 PM