

BA Vermont IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **25**
- SRM **3.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.88 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.2 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **69.3C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	20 min	13.1 %
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Boil	Mosaic	10 g	5 min	10 %
Aroma (end of boil)	Sterling	30 g	5 min	4.5 %
Aroma (end of boil)	Mosaic	20 g	5 min	10 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Sterling	30 g	3 day(s)	4.5 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

Yeasts

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

Safale S-04	Ale	Dry	11.5 g	Safale
-------------	-----	-----	--------	--------