

Double Vermont IPA

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **37**
- SRM **4.8**
- Style **Imperial IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **69.7C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 5 kg (56.2%) | 80 % | 4 |
| Grain | Viking Pale Ale malt | 2.5 kg (28.1%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (11.2%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.4 kg (4.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Aroma (end of boil) | Citra | 40 g | 5 min | 12 % |
| Whirlpool | Citra | 100 g | 15 min | 12 % |