

# Double Vermont IPA

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- 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 %       |