

## New England IPA (Vermont IPA)

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **44**
- SRM **4.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

### Steps

- Temp **66 C**, Time **67 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **18.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **67 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.7 kg (77%)	80 %	5
Grain	Strzegom Pilzneński	0.7 kg (11.5%)	80 %	4
Grain	Płatki pszeniczne	0.4 kg (6.6%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nugget	15 g	60 min	15 %
Boil	Cascade	10 g	60 min	6.9 %
Boil	Ahtanum	10 g	15 min	3.6 %
Boil	ADHA527	10 g	15 min	14.4 %
Aroma (end of boil)	Citra	10 g	5 min	12.3 %
Aroma (end of boil)	ADHA527	20 g	0 min	14.4 %
Aroma (end of boil)	Ahtanum	30 g	0 min	3.6 %
Whirlpool	Cascade	30 g	0 min	6.9 %
Whirlpool	ADHA527	40 g	0 min	14.4 %
Whirlpool	Ahtanum	20 g	0 min	3.6 %

Whirlpool	Citra	30 g	0 min	12.3 %
Dry Hop	Ahtanum	40 g	4 day(s)	3.6 %
Dry Hop	ADHA527	30 g	4 day(s)	14.4 %
Dry Hop	Cascade	10 g	4 day(s)	6.9 %
Dry Hop	Citra	60 g	4 day(s)	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	50 ml	Fermentum Mobile