

# Vermont IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **48**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	4.1 kg (68.3%)	80 %	4
Grain	Strzegom Pszeniczny	0.6 kg (10%)	81 %	6
Grain	Strzegom Pale Ale	0.5 kg (8.3%)	79 %	6
Grain	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Grain	Płatki pszeniczne	0.3 kg (5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	10 g	30 min	11.8 %
Boil	Mosaic	15 g	15 min	11.8 %
Boil	Hallertau Blanc	25 g	15 min	9.8 %
Boil	Summit	25 g	15 min	14.3 %
Dry Hop	Citra	50 g	3 day(s)	14.2 %
Dry Hop	Mosaic	35 g	3 day(s)	10 %
Dry Hop	Hallertau Blanc	35 g	3 day(s)	11 %
Dry Hop	Summit	35 g	3 day(s)	17 %
Dry Hop	Citra	50 g	7 day(s)	14.2 %

Dry Hop	Mosaic	40 g	7 day(s)	10 %
Dry Hop	Hallertau Blanc	40 g	7 day(s)	11 %
Dry Hop	Summit	40 g	7 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale