

## Vermont IPA 14 BLG (PP)

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **33**
- SRM **5.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.4 liter(s)**
- Boil time **50 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4 kg (74.1%)	81 %	5
Grain	Strzegom Pszeniczny	0.6 kg (11.1%)	81 %	6
Grain	Weyermann - Carapils	0.6 kg (11.1%)	78 %	4
Grain	Abbey Castle	0.2 kg (3.7%)	80 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	20 min	13.4 %
Boil	Equinox	20 g	10 min	13.4 %
Aroma (end of boil)	Falconer's Flight	30 g	5 min	10.7 %
Aroma (end of boil)	Mosaic	30 g	5 min	11.5 %
Dry Hop	Mosaic	30 g	3 day(s)	11.5 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	10.7 %
Dry Hop	Cantennial	30 g	3 day(s)	9.7 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale S-04	Ale	Dry	11.5 g	---