

Vermont Ipa

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński | 3 kg (60%) | 80 % | 4 |
| Grain | Strzegom Pszeniczny | 0.6 kg (12%) | 81 % | 6 |
| Grain | Bestmalz Carmel Pils | 0.6 kg (12%) | 75 % | 5 |
| Grain | Abbey Malt Weyermann | 0.2 kg (4%) | 75 % | 45 |
| Grain | Płatki pszeniczne | 0.3 kg (6%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.3 kg (6%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 25 g | 40 min | 12 % |
| Boil | Mosaic | 15 g | 40 min | 10 % |
| Dry Hop | Citra | 40 g | 3 day(s) | 12 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 12 % |
| Dry Hop | Mosaic | 35 g | 5 day(s) | 10 % |
| Dry Hop | Palisade | 50 g | 4 day(s) | 7.5 % |

| | | | | |
|---------|---------|------|----------|--------|
| Dry Hop | Dr Rudi | 50 g | 4 day(s) | 11.8 % |
|---------|---------|------|----------|--------|

Yeasts

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

Notes

- Pierwsze chmienie na zimno, 4 dzień fermentacji. butelkowanie:
5 gram glukozy na litr piwa.
Jul 17, 2017, 9:06 AM