

## Vermont IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **56**
- SRM **4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

### Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

### Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (61.2%)   | 81 %  | 4   |
| Grain | Pszeniczny           | 0.6 kg (12.2%) | 85 %  | 4   |
| Grain | Cara-Pils/Dextrine   | 0.6 kg (12.2%) | 72 %  | 4   |
| Grain | Płatki owsiane       | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.2 kg (4.1%)  | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%)  | 75 %  | 45  |

### Hops

| Use for   | Name   | Amount | Time   | Alpha acid |
|-----------|--------|--------|--------|------------|
| Boil      | Citra  | 6 g    | 75 min | 12 %       |
| Boil      | Citra  | 25 g   | 20 min | 12 %       |
| Whirlpool | Mosaic | 50 g   | 30 min | 10 %       |
| Boil      | Mosaic | 15 g   | 20 min | 10 %       |