

vermont ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2.6 kg (100%)	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	5 g	10 min	13.1 %
Boil	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	Falconer's Flight®	15 g	1 min	10.75 %
Aroma (end of boil)	Mosaic	15 g	1 min	10 %
Dry Hop	Falconer's Flight®	15 g	4 day(s)	10.75 %
Dry Hop	Mosaic	15 g	4 day(s)	10 %
Dry Hop	Centennial	15 g	4 day(s)	10.5 %