

Vermont IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **27**
- SRM **3.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **64 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **30 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (76.9%)	80 %	4
Grain	Płatki owsiane	0.6 kg (11.5%)	85 %	3
Grain	Płatki pszeniczne	0.6 kg (11.5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	10 min	12 %
Boil	Mosaic	5 g	10 min	10 %
Boil	Nelson Sauvignon	5 g	10 min	11 %
Boil	Galaxy	5 g	10 min	15 %
Boil	Amarillo	5 g	10 min	9.5 %
Boil	Citra	10 g	5 min	12 %
Boil	Mosaic	10 g	5 min	10 %
Boil	Nelson Sauvignon	10 g	5 min	11 %
Boil	Galaxy	5 g	5 min	15 %
Boil	Amarillo	10 g	5 min	9.5 %
Boil	Centennial	10 g	5 min	10.5 %

Aroma (end of boil)	Citra	10 g	1 min	12 %
Aroma (end of boil)	Mosaic	10 g	1 min	10 %
Aroma (end of boil)	Nelson Sauvin	10 g	1 min	11 %
Aroma (end of boil)	Galaxy	5 g	1 min	15 %
Aroma (end of boil)	Amarillo	10 g	1 min	9.5 %
Dry Hop	Citra	25 g	3 day(s)	12 %
Dry Hop	Mosaic	25 g	3 day(s)	10 %
Dry Hop	Nelson Sauvin	25 g	3 day(s)	11 %
Dry Hop	Galaxy	35 g	3 day(s)	15 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP066	Ale	Liquid	1000 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	3 g	Mash	85 min