

# Vermont IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.2**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 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 **18.6 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 **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                                      | Amount         | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner®<br>2,5-4,5 EBC<br>Weyermann | 5.2 kg (83.9%) | 80 %  | 4   |
| Grain | Platki owsiane                            | 1 kg (16.1%)   | 85 %  | 3   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Equinox    | 10 g   | 30 min   | 13.1 %     |
| Boil                | Equinox    | 20 g   | 35 min   | 13.1 %     |
| Aroma (end of boil) | Sterling   | 30 g   | 1 min    | 4.5 %      |
| Aroma (end of boil) | Mosaic     | 30 g   | 1 min    | 10 %       |
| Dry Hop             | Sterling   | 30 g   | 4 day(s) | 4.5 %      |
| Dry Hop             | Mosaic     | 30 g   | 4 day(s) | 10 %       |
| Dry Hop             | Contennial | 30 g   | 4 day(s) | 7.8 %      |
| Dry Hop             | Citra      | 30 g   | 4 day(s) | 12 %       |

## Yeasts

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

## Notes

- Problem z gotowaniem w odpowiedniej temp. Gotowanie około 2 godzin

Czas zacierania 60 min

Czas gotowania wg. przepisu 40 min

*May 3, 2019, 11:33 PM*