

# VERMONT IPA

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **26**
- SRM **4.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **66 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **50 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.1 kg (53.4%)	80 %	5
Grain	BESTMALZ - Best Wheat Malt	1.5 kg (25.9%)	82 %	4
Grain	Płatki pszeniczne	0.5 kg (8.6%)	85 %	3
Grain	Płatki owsiane	0.5 kg (8.6%)	85 %	3
Grain	Weyermann - Carapils	0.2 kg (3.4%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	5 min	15.5 %
Boil	Equanot	30 g	5 min	13.1 %
Boil	Warrior	30 g	5 min	15.5 %
Dry Hop	Simcoe	30 g	5 day(s)	13.2 %
Dry Hop	Warrior	30 g	5 day(s)	15.5 %
Dry Hop	Chinook	30 g	5 day(s)	13 %
Dry Hop	Equanot	30 g	5 day(s)	13.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis