

Vermont IPA

- Gravity **11.9 BLG**
- ABV ---
- IBU **31**
- SRM **3.7**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **63 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **70 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	12 %
Boil	Equinox	20 g	35 min	12 %
Aroma (end of boil)	Sterling	30 g	0 min	4 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Sterling	30 g	4 day(s)	4 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Centennial	30 g	4 day(s)	30 %

Yeasts

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