

#10 Vermont IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU ---
- SRM **4.7**
- 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 **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.5 kg (66%)	85 %	7
Grain	Strzegom Pszeniczny	1 kg (18.9%)	81 %	6
Grain	Płatki owsiane	0.4 kg (7.5%)	85 %	3
Grain	Barley, Flaked	0.4 kg (7.5%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Cascade	90 g	0 min	6.7 %
Dry Hop	Citra	85 g	5 day(s)	12 %
Dry Hop	Amarillo	20 g	3 day(s)	6.3 %
Dry Hop	Simcoe	30 g	3 day(s)	11.7 %
Dry Hop	Centennial	30 g	3 day(s)	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	150 ml	---

Notes

- W 1 dniu burzliwej dodać 60g Ekuanot
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