

# BA Vermont IPA 14,0 Blg

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **32**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **1 %**
- Size with trub loss **20.2 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **23.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.2 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **16.9 liter(s)** of **76C** water or to achieve **23.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	15 min	13.4 %
Boil	Equinox	20 g	10 min	13.4 %
Aroma (end of boil)	Falconer's Flight	30 g	5 min	10.7 %
Aroma (end of boil)	Mosaic	30 g	5 min	11.5 %
Dry Hop	Mosaic	30 g	3 day(s)	11.5 %
Dry Hop	Falconer's Flight	30 g	3 day(s)	10.7 %
Dry Hop	Cantennial	30 g	3 day(s)	9.7 %

## Yeasts

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