

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 **52 C**, Time **10 min**
- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **58.9C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- 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) | Sterling | 30 g | 5 min | 10.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 5 min | 11.5 % |
| Dry Hop | Sterling | 30 g | 3 day(s) | 4.5 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 10 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |

Yeasts

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