

# Imperial Vermont

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- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **41**
- SRM **5.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (32.5%)	81 %	4
Grain	Briess - Pale Ale Malt	2 kg (32.5%)	80 %	7
Grain	Płatki owsiane	1 kg (16.3%)	85 %	3
Grain	Strzegom Monachijski typ I	0.7 kg (11.4%)	79 %	16
Grain	Płatki pszeniczne	0.45 kg (7.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	13 %
Boil	Mosaic	15 g	20 min	10 %
Boil	Simcoe	15 g	20 min	13.2 %
Boil	Mosaic	15 g	1 min	10 %
Boil	Simcoe	15 g	1 min	13.2 %
Dry Hop	Nelson Sauvign	50 g	5 day(s)	11 %
Dry Hop	Citra	50 g	5 day(s)	12 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Wyeast - American Ale	Ale	Slant	1500 ml	Wyeast Labs