

## IPA (Vermont Yeast WLP066)

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- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **4.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 6 kg (70.6%)  | 80 %  | 5   |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (23.5%)  | 85 %  | 5   |
| Grain | Platki owsiane              | 0.5 kg (5.9%) | 85 %  | 3   |

### Hops

| Use for   | Name         | Amount | Time     | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil      | Horizon      | 50 g   | 60 min   | 14 %       |
| Whirlpool | Palisade     | 30 g   | 5 min    | 8.7 %      |
| Dry Hop   | Enigma (AUS) | 40 g   | 2 day(s) | 17.2 %     |
| Dry Hop   | Cascade      | 50 g   | 1 day(s) | 7.6 %      |

### Yeasts

| Name   | Type | Form  | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP066 | Ale  | Slant | 300 ml | Fermentis  |