

LAB #003 Light Vermont IPA

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM **4.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.4 liter(s)**
- Total mash volume **7.2 liter(s)**

Steps

- Temp **72 C**, Time **50 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **5.4 liter(s)** of strike water to **80.7C**
- Add grains
- Keep mash **50 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni	0.3 kg (16.7%)	85 %	8
Grain	Castlemalting - Cara Clair	0.3 kg (16.7%)	78 %	4
Grain	Strzegom Pilzneński	0.5 kg (27.8%)	80 %	4
Grain	Caramunich® typ I	0.1 kg (5.6%)	73 %	80
Grain	Płatki owsiane	0.3 kg (16.7%)	85 %	3
Grain	Jęczmień niesłodowany	0.3 kg (16.7%)	75 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	3 g	60 min	12 %
Boil	Citra	5 g	20 min	12 %
Boil	Centennial	5 g	20 min	10.5 %
Boil	Cascade	5 g	20 min	6 %
Boil	Citra	10 g	1 min	12 %
Boil	Centennial	10 g	1 min	10.5 %
Boil	Cascade	10 g	1 min	6 %
Dry Hop	Citra	15 g	7 day(s)	6 %

Dodać na 2 dzień fermentacji burzliwej				
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Centennial	15 g	5 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis