

# NE OCEANIAN IPA/VERMONT IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **5.5**
- Style **English IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.2 kg (56%)	80 %	5
Grain	Pszeniczny	1.2 kg (16%)	85 %	4
Grain	Weyermann - Carapils	0.6 kg (8%)	78 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (6.7%)	85 %	3
Grain	Płatki ryżowe	0.5 kg (6.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Aroma (end of boil)	Amarillo	25 g	5 min	9.5 %
Dry Hop	WAI-ITI	30 g	5 day(s)	4.1 %
Dry Hop	Galaxy	30 g	5 day(s)	15 %
Dry Hop	Nelson Sauvignon	30 g	5 day(s)	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Wyeast - London Ale III	Ale	Slant	200 ml	Wyeast Labs
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