

Vermont IPA 14°

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **12**
- SRM ---

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **liter(s)** of strike water to **C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **liter(s)** of **C** water or to achieve **27 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------|---------------|-------|-----|
| Dry Extract | Pilzneński weyermann | 5.2 kg (100%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------|--------|----------|------------|
| Boil | Equinox | 10 g | 10 min | 13.4 % |
| Boil | Equinox | 20 g | 5 min | 13.4 % |
| Aroma (end of boil) | Falconer's Fight | 30 g | 1 min | 10.7 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 11.5 % |
| Dry Hop | Falconer's Fight | 30 g | 3 day(s) | 10.7 % |
| Dry Hop | Mosaic | 30 g | 3 day(s) | 11.5 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 9.7 % |

Yeasts

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