

VERMONT IPA 14°BLG - Deer Bear variation

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód Pilznieński | 4.3 kg (78.2%) | 81 % | 4 |
| Grain | Słód Pszeniczny | 0.6 kg (10.9%) | 85 % | 4 |
| Grain | Strzegom Karmel 150 | 0.1 kg (1.8%) | 75 % | 150 |
| Grain | Płatki owsiane błyskawiczne | 0.5 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---|-------------|--------|----------|------------|
| Boil | Citra | 35 g | 25 min | 12 % |
| Whirlpool | Mosaic | 10 g | 15 min | 10 % |
| Whirlpool | Citra | 20 g | 15 min | 12 % |
| wrzucony pod koniec fermentacji burzliwej | | | | |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Pacific Gem | 50 g | 7 day(s) | 15.3 % |
| Dry Hop | Mosaic | 25 g | 4 day(s) | 10 % |
| Dry Hop | Palisade | 50 g | 4 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 200 ml | Safale |