

Vermont IPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **50**
- SRM **6.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51 liter(s)**

Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **44.6 liter(s)**
- Total mash volume **57.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **80 C**, Time **10 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **44.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **80C**
- Sparge using **19.2 liter(s)** of **76C** water or to achieve **51 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	8.5 kg (66.7%)	81 %	6
Grain	Płatki owsiane	1 kg (7.8%)	85 %	3
Grain	3 Pszeniczny	1.2 kg (9.4%)	82 %	4
Grain	1 Abbey Malt	0.5 kg (3.9%)	78 %	45
Grain	1 Caramel/Crystal Malt	0.1 kg (0.8%)	78 %	150
Grain	1 Weyermann - Carapils	0.45 kg (3.5%)	78 %	4
Grain	zakwaszający	1 kg (7.8%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	60 g	60 min	9.8 %
Boil	Perle	60 g	30 min	4.4 %
Boil	Citra	30 g	10 min	13.5 %
Boil	Citra	30 g	5 min	13.5 %
Aroma (end of boil)	Citra	30 g	1 min	13.5 %
Dry Hop	Mosaic	30 g	20 day(s)	12 %

Dry Hop	Citra	30 g	20 day(s)	13.5 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale