

Vermont IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **38**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 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 **19.5 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 **20 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (61.5%)	81 %	4
Grain	Pszeniczny	1 kg (15.4%)	85 %	4
Grain	Cara-Pils/Dextrine	1 kg (15.4%)	72 %	4
Grain	Abbey Malt Weyermann	0.5 kg (7.7%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	30 g	20 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Whirlpool	Mosaic	35 g	5 min	10 %
Dry Hop	Citra	65 g	5 day(s)	12 %
Dry Hop	Cascade	50 g	5 day(s)	6 %
Dry Hop	Summer	50 g	5 day(s)	6.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	10 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki owsiane	300 g	Mash	40 min
Flavor	Płatki pszeniczne	300 g	Mash	40 min