

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------------|-----|-----|------|--------|
| Safale S-04 | Ale | Dry | 10 g | Safale |
|-------------|-----|-----|------|--------|

Extras

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