

VERMONT IPA #42

- Gravity **15.4 BLG**
- ABV ---
- IBU **64**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Bruntal - pilzneński | 4 kg (65.6%) | 81 % | 4 |
| Grain | Weyermann - carapils | 0.6 kg (9.8%) | 75 % | 5 |
| Grain | Weyermann - pszeniczny | 0.6 kg (9.8%) | 82 % | 4 |
| Grain | Weyermann - Abbey | 0.3 kg (4.9%) | 75 % | 45 |
| Grain | Oats, Flaked | 0.4 kg (6.6%) | 80 % | 2 |
| Grain | Wheat, Flaked | 0.2 kg (3.3%) | 77 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Topaz | 10 g | 60 min | 15.5 % |
| Aroma (end of boil) | Citra | 15 g | 20 min | 13.5 % |
| Aroma (end of boil) | Amarillo | 15 g | 20 min | 7.5 % |
| Aroma (end of boil) | Mosaic | 15 g | 20 min | 11.8 % |
| Aroma (end of boil) | Citra | 20 g | 7 min | 13.5 % |
| Aroma (end of boil) | Centennial | 20 g | 7 min | 8.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 7 min | 11.8 % |
| Aroma (end of boil) | Amarillo | 20 g | 7 min | 7.5 % |

| | | | | |
|---------|------------|------|-----------|--------|
| Dry Hop | Cascade | 30 g | 17 day(s) | 7.1 % |
| Dry Hop | Mosaic | 20 g | 17 day(s) | 11.8 % |
| Dry Hop | Citra | 15 g | 17 day(s) | 13.5 % |
| Dry Hop | Centennial | 20 g | 17 day(s) | 8.5 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 11.8 % |
| Dry Hop | Citra | 60 g | 3 day(s) | 13.5 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 7.5 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------|---------|---------|------|
| Water Agent | Gips | 3 g | Mash | --- |
| Water Agent | kwas mlekowy 80% [ml] | 3.12 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 10.29 g | Mash | --- |
| Water Agent | sól epsom | 3 g | Mash | --- |

Notes

- chmiele na 20" i 7" dodane do whirlpoola (98->73C) realnie 55-60 IBU
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