

# Vermont IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                                  | Amount         | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale                     | 5 kg (71.4%)   | 79 %  | 6   |
| Grain | BESTMALZ - Best Heidelberg Wheat Malt | 1.5 kg (21.4%) | 82 %  | 3   |
| Grain | Płatki owsiane                        | 0.5 kg (7.1%)  | 85 %  | 3   |

## Hops

| Use for             | Name                 | Amount | Time     | Alpha acid |
|---------------------|----------------------|--------|----------|------------|
| Boil                | Ekuanot              | 25 g   | 60 min   | 13.1 %     |
| Aroma (end of boil) | Azacca               | 15 g   | 15 min   | 14 %       |
| Aroma (end of boil) | HBC 342 Experimental | 15 g   | 15 min   | 10.6 %     |
| Whirlpool           | HBC 342 Experimental | 10 g   | 0 min    | 10.6 %     |
| Dry Hop             | HBC 342 Experimental | 10 g   | 3 day(s) | 10.6 %     |
| Dry Hop             | Azacca               | 15 g   | 3 day(s) | 14 %       |
| Dry Hop             | HBC 342 Experimental | 15 g   | 4 day(s) | 10.6 %     |

|         |        |      |          |      |
|---------|--------|------|----------|------|
| Dry Hop | Azacca | 20 g | 4 day(s) | 14 % |
|---------|--------|------|----------|------|

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| S-33 | Ale  | Dry  | 23 g   | Fermentis  |