

# Vermont IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **93**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **30 min**
- Evaporation rate **15 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.4 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (67.6%)	70 %	4
Grain	Viking Pale Ale malt	2 kg (27%)	70 %	5
Grain	Płatki owsiane	0.4 kg (5.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	60 g	30 min	12.5 %
Boil	Cascade	50 g	30 min	6 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Cascade	50 g	2 day(s)	6 %
Boil	Simcoe	10 g	30 min	13.2 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	20 g	Boil	20 min