

Vermont IPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **33**
- SRM **4.2**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---|----------------|-------|-----|
| Grain | Słód Pilsner® 2,5-4,5 EBC Weyermann | 5.2 kg (83.9%) | 80 % | 4 |
| Grain | Płatki owsiane | 1 kg (16.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Equinox | 10 g | 30 min | 13.1 % |
| Boil | Equinox | 20 g | 35 min | 13.1 % |
| Aroma (end of boil) | Sterling | 30 g | 1 min | 4.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 1 min | 10 % |
| Dry Hop | Sterling | 30 g | 4 day(s) | 4.5 % |
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| Dry Hop | Contennial | 30 g | 4 day(s) | 7.8 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

Yeasts

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

Notes

- Problem z gotowaniem w odpowiedniej temp. Gotowanie około 2 godzin

Czas zacierania 60 min

Czas gotowania wg. przepisu 40 min

May 3, 2019, 11:33 PM