

Vermont IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **49**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **62 C**, Time **40 min**
- Temp **74 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **40 min** at **62C**
- Keep mash **10 min** at **74C**
- Keep mash **10 min** at **76C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (76.9%)	80 %	5
Grain	Platki owsiane	0.4 kg (15.4%)	85 %	3
Grain	Barley, Flaked	0.2 kg (7.7%)	70 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	25 g	60 min	4.1 %
Boil	Amarillo	15 g	10 min	7.5 %
Boil	Mosaic	15 g	10 min	11.5 %
Aroma (end of boil)	Amarillo	10 g	0 min	7.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	11.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us05	Ale	Dry	6 g	---

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	---