

Vermont IPA- Chinook PL

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- SRM **4.3**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **7.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.5 kg (61.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.3 kg (12.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.3 kg (12.2%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.1 kg (4.1%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.15 kg (6.1%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.1%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 6 g | 60 min | 10 % |
| Boil | Chinook | 15 g | 20 min | 10 % |
| Boil | Chinook | 20 g | 10 min | 10 % |
| Whirlpool | Chinook | 10 g | 0 min | 10 % |
| Dry Hop | Chinook | 50 g | 4 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale II | Ale | Liquid | 125 ml | Wyeast Labs |