

Vermont IPA- Sybilla PL

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.4 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 **19 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Pilzneński | 3.3 kg (60.9%) | 81 % | 4 |
| Grain | Pszeniczny | 0.66 kg (12.2%) | 85 % | 4 |
| Grain | Weyermann - Carapils | 0.66 kg (12.2%) | 78 % | 4 |
| Grain | Płatki pszeniczne | 0.3 kg (5.5%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.7%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.3 kg (5.5%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Sybilla | 30 g | 20 min | 6 % |
| Boil | Sybilla | 20 g | 20 min | 6 % |
| Whirlpool | Sybilla | 11 g | 0 min | 6 % |
| Dry Hop | Sybilla | 150 g | 4 day(s) | 6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| US 05 | Ale | Dry | 11 g | Us |