

# Vermont IPKA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

## 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 **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Viking Malt	1 kg (18.2%)	--- %	4
Grain	Słód jęczmienny pale ale Viking Malt	3.5 kg (63.6%)	--- %	6
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	60 g	20 min	10 %
Dry Hop	Equinox	75 g	7 day(s)	13.1 %
Dry Hop	Citra	80 g	2 day(s)	12 %
Dry Hop	Amarillo	45 g	5 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis