

# Vermont IPKA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU ---
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4.2 kg (67.7%)	80 %	4
Grain	Płatki pszeniczne	1 kg (16.1%)	85 %	3
Grain	Płatki owsiane	1 kg (16.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Mosaic	50 g	---	10 %
Whirlpool	Amarillo	50 g	---	9.5 %
Whirlpool	Enigma (AUS)	50 g	---	17.2 %
Dry Hop	Mosaic	50 g	2 day(s)	10 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %
Dry Hop	Enigma (AUS)	50 g	2 day(s)	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP 095	Ale	Liquid	1000 ml	---

## Notes

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

- Chmienie tylko na whirlpool i na zimno 3-2-1 dni przed rozlewem.  
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