

VERMONT Sense 3

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **103**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Munich Malt | 1 kg (18%) | 78 % | 18 |
| Grain | Viking Pale Ale malt | 4 kg (72.1%) | 80 % | 5 |
| Sugar | Cukier | 0.55 kg (9.9%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Summit | 15 g | 30 min | 14.3 % |
| Aroma (end of boil) | Loral | 30 g | 10 min | 23.2 % |
| Whirlpool | Ekuanot | 30 g | 30 min | 14 % |
| Whirlpool | Summit | 30 g | 30 min | 14.3 % |
| Whirlpool | Falconer's Flight | 30 g | 30 min | 10.5 % |
| Dry Hop | Citra | 30 g | 3 day(s) | 12 % |
| Dry Hop | Falconer's Flight | 30 g | 3 day(s) | 10.5 % |
| Dry Hop | Centennial | 30 g | 3 day(s) | 10.5 % |
| Boil | Summit | 15 g | 60 min | 14.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |