

# DDH VERMONT DIPA

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU ---
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Pszeniczny	1 kg (13.3%)	85 %	4
Grain	Płatki owsiane	0.5 kg (6.7%)	85 %	3
Grain	Płatki pszeniczne	1 kg (13.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	10 g	0 min	13.1 %
Aroma (end of boil)	Mosaic	50 g	0 min	10 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Equinox	20 g	0 min	13.1 %
Dry Hop	Equinox	70 g	7 day(s)	13.1 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safbrew S-33	Ale	Dry	11.5 g	Safbrew
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## Notes

- Dokładny opis ze strony homebrewing:  
<http://blog.homebrewing.pl/new-england-ipavermont-ipa/>  
*Jan 31, 2019, 2:19 PM*
- Nagazowanie 2.5, refermentacja glukozą  
*Feb 15, 2019, 8:23 AM*