

Imperial Vermont

- Gravity **18.2 BLG**
- ABV **7.8 %**
- IBU **41**
- SRM **5.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.1 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (32.5%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 2 kg (32.5%) | 80 % | 7 |
| Grain | Płatki owsiane | 1 kg (16.3%) | 85 % | 3 |
| Grain | Strzegom Monachijski typ I | 0.7 kg (11.4%) | 79 % | 16 |
| Grain | Płatki pszeniczne | 0.45 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Mosaic | 15 g | 20 min | 10 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Mosaic | 15 g | 1 min | 10 % |
| Boil | Simcoe | 15 g | 1 min | 13.2 % |
| Dry Hop | Nelson Sauvín | 50 g | 5 day(s) | 11 % |
| Dry Hop | Citra | 50 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale | Ale | Slant | 1500 ml | Wyeast Labs |