

Juicy Vermont IPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **56**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **52 C**, Time **0 min**
- Temp **64 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **0 min** at **52C**
- Keep mash **15 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **17.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (57.1%)	85 %	7
Grain	Weyermann pszeniczny jasny	1 kg (14.3%)	80 %	6
Grain	Płatki owsiane	0.5 kg (7.1%)	80 %	3
Grain	Pilzneński	1 kg (14.3%)	81 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	80 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	30 g	40 min	18 %
Boil	Citra	30 g	10 min	12 %
Whirlpool	Amarillo	30 g	10 min	9.5 %
Whirlpool	Centennial	30 g	5 min	10.5 %
Dry Hop	Amarillo	30 g	4 day(s)	9.5 %
Dry Hop	Citra	30 g	4 day(s)	12 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

Yeasts

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