

# Vermont Ipa

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **50**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **2 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **77C**
- Sparge using **11.6 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Strzegom Pilzneński  | 3 kg (60%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny  | 0.6 kg (12%) | 81 %  | 6   |
| Grain | Bestmalz Carmel Pils | 0.6 kg (12%) | 75 %  | 5   |
| Grain | Abbey Malt Weyermann | 0.2 kg (4%)  | 75 %  | 45  |
| Grain | Płatki pszeniczne    | 0.3 kg (6%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.3 kg (6%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 5 g    | 60 min   | 12 %       |
| Boil    | Citra    | 25 g   | 40 min   | 12 %       |
| Boil    | Mosaic   | 15 g   | 40 min   | 10 %       |
| Dry Hop | Citra    | 40 g   | 3 day(s) | 12 %       |
| Dry Hop | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop | Mosaic   | 35 g   | 5 day(s) | 10 %       |
| Dry Hop | Palisade | 50 g   | 4 day(s) | 7.5 %      |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Dr Rudi | 50 g | 4 day(s) | 11.8 % |
|---------|---------|------|----------|--------|

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Notes

- Pierwsze chmienie na zimno, 4 dzień fermentacji. butelkowanie:  
5 gram glukozy na litr piwa.  
*Jul 17, 2017, 9:06 AM*