

vermont IPA

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **34**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.92 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.6 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Pszeniczny	0.6 kg (12.2%)	85 %	4
Grain	Cara-Pils/Dextrine	0.6 kg (12.2%)	72 %	4
Adjunct	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45
Grain	Płatki pszeniczne	0.2 kg (4.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	12 %
Boil	Citra	25 g	20 min	12 %
Boil	Mosaic	15 g	20 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Citra	30 g	14 day(s)	12 %
Dry Hop	Mosaic	35 g	14 day(s)	10 %
Dry Hop	Palisade	50 g	14 day(s)	7.5 %

Dry Hop	Dr Rudi	50 g	14 day(s)	11.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale