

# Vermont ipa

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **43**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	1.5 kg (37.5%)	80 %	7
Grain	Briess - Pilsen Malt	1 kg (25%)	80.5 %	2
Grain	Pszeniczny	1 kg (25%)	85 %	4
Grain	Płatki owsiane	0.5 kg (12.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Aroma (end of boil)	Mosaic	25 g	5 min	10 %
Dry Hop	Mandarina Bavaria	25 g	5 day(s)	10 %
Dry Hop	Citra	55 g	5 day(s)	12 %
Dry Hop	Zythos	25 g	5 day(s)	11 %
Aroma (end of boil)	Equinox	25 g	5 min	13.1 %

## Yeasts

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