

# Vermont IPA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **11**
- SRM **3.7**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.1 %
Boil	Equinox	20 g	5 min	13.1 %
Aroma (end of boil)	Falconer Flight	30 g	0 min	10.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %
Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Falconer Flight	30 g	4 day(s)	10.5 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %