

# Vermont IPA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **30**
- SRM **5.1**
- 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 **2.3 liter(s) / kg**
- Mash size **13.1 liter(s)**
- Total mash volume **18.8 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **13.1 liter(s)** of strike water to **72.4C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5.2 kg (91.2%)	80 %	4
Grain	Viking Malt karmelowy jasny	0.5 kg (8.8%)	20 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.1 %
Boil	Equinox	20 g	25 min	13.1 %
Whirlpool	Sterling	30 g	0 min	4.5 %
Whirlpool	Simcoe	30 g	0 min	13.2 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Sterling	30 g	4 day(s)	4.5 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
safeale	Ale	Dry	11.5 g	safe ale

## Notes

- Brzeczka przednia - 22,5 Brix , 23 BLG  
Brzeczka tylna - 13.2 Brix, 15 BLG (przed gotowaniem)  
Brzeczka właściwa - 16 BLG (po gotowaniu)  
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