

# Vermont IPA- Cascade PL

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **35**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 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 **7.4 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 1.5 kg (61.2%) | 81 %  | 4   |
| Grain | Pszeniczny           | 0.3 kg (12.2%) | 85 %  | 4   |
| Grain | Weyermann - Carapils | 0.3 kg (12.2%) | 78 %  | 4   |
| Grain | Płatki pszeniczne    | 0.1 kg (4.1%)  | 85 %  | 3   |
| Grain | Płatki owsiane       | 0.15 kg (6.1%) | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.1 kg (4.1%)  | 75 %  | 45  |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 8 g    | 60 min   | 10 %       |
| Boil      | Cascade | 15 g   | 20 min   | 5.2 %      |
| Boil      | Cascade | 10 g   | 20 min   | 5.2 %      |
| Whirlpool | Cascade | 5 g    | 0 min    | 6 %        |
| Dry Hop   | Cascade | 70 g   | 4 day(s) | 6 %        |

## Yeasts

| <b>Name</b>              | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|--------------------------|-------------|-------------|---------------|-------------------|
| Wyeast - American Ale II | Ale         | Liquid      | 125 ml        | Wyeast Labs       |

### **Extras**

| <b>Type</b> | <b>Name</b>       | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------------|---------------|----------------|-------------|
| Water Agent | Peppercorns, Pink | 4 g           | Boil           | 60 min      |