

# Vermont IPA- Chinook PL

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **49**
- 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	6 g	60 min	10 %
Boil	Chinook	15 g	20 min	10 %
Boil	Chinook	20 g	10 min	10 %
Whirlpool	Chinook	10 g	0 min	10 %
Dry Hop	Chinook	50 g	4 day(s)	10 %

## 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