

## 44. Vermont IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **7.5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **15.8 liter(s)**

### Steps

- Temp **63 C**, Time **65 min**
- Temp **78 C**, Time **2 min**

### Mash step by step

- Heat up **12.3 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **65 min** at **63C**
- Keep mash **2 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Colorado pale ale	2.5 kg (71.4%)	80 %	5
Grain	Aroma CastleMalting	0.2 kg (5.7%)	78 %	100
Grain	Strzegom Pszeniczny	0.5 kg (14.3%)	81 %	6
Grain	Słód owsiany Fawcett	0.3 kg (8.6%)	61 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	10 g	60 min	13.2 %
Boil	Simcoe	20 g	5 min	13.2 %
Boil	Centennial	10 g	5 min	10.5 %
Boil	Denali	15 g	5 min	14 %
Whirlpool	Denali	20 g	30 min	14 %
Whirlpool	Simcoe	10 g	30 min	13.2 %
Whirlpool	Centennial	20 g	30 min	10.5 %
Dry Hop	Centennial	25 g	4 day(s)	10.5 %
Dry Hop	Vic Secret	20 g	3 day(s)	16.3 %
Dry Hop	Denali	25 g	3 day(s)	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White labs burlington ale	Ale	Liquid	1000 ml	WLP

## Notes

- 16-22 temp.  
*Oct 4, 2017, 8:59 PM*