

IPA (Vermont Yeast WLP066)

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **54**
- SRM **4.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **34.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **29.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **34.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (70.6%) | 80 % | 5 |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (23.5%) | 85 % | 5 |
| Grain | Platki owsiane | 0.5 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | Horizon | 50 g | 60 min | 14 % |
| Whirlpool | Palisade | 30 g | 5 min | 8.7 % |
| Dry Hop | Enigma (AUS) | 40 g | 2 day(s) | 17.2 % |
| Dry Hop | Cascade | 50 g | 1 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|-------|--------|------------|
| WLP066 | Ale | Slant | 300 ml | Fermentis |