

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