

# Off Monday Vermont IPA

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **32**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (46.2%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 2.5 kg (38.5%) | 81 %  | 6   |
| Grain | Żytni                | 1 kg (15.4%)   | 85 %  | 8   |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Chinook    | 30 g   | 20 min   | 13 %       |
| Boil      | Cascade    | 30 g   | 10 min   | 6.9 %      |
| Whirlpool | Centennial | 30 g   | 5 min    | 9.7 %      |
| Dry Hop   | Citra      | 30 g   | 5 day(s) | 12 %       |

## Yeasts

| Name                               | Type  | Form | Amount | Laboratory      |
|------------------------------------|-------|------|--------|-----------------|
| Mangrove Jack's M20 Bavarian Wheat | Wheat | Dry  | 10 g   | Mangrove Jack's |