

## Session Vermont IPA

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

### Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (74.1%)	80 %	6
Grain	Platki owsiane	0.5 kg (18.5%)	85 %	3
Grain	Barley, Flaked	0.2 kg (7.4%)	70 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	35 g	60 min	3.7 %
Aroma (end of boil)	Summit	20 g	10 min	14.2 %
Dry Hop	Summit	10 g	3 day(s)	14.2 %
Dry Hop	mosaic	10 g	3 day(s)	11.5 %
Dry Hop	Mosaic	20 g	3 day(s)	12.6 %
Dry Hop	Citra	15 g	3 day(s)	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	---