

## vermont

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **22**
- SRM **3.7**
- Style **English IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **15.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Słód pszeniczny Bestmalz	1 kg (18.2%)	82 %	5
Grain	płatki pszeniczne	0.5 kg (9.1%)	--- %	---
Grain	płatki owsiane	0.5 kg (9.1%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Equinox	15 g	60 min	13.1 %
Aroma (end of boil)	Mosaic	65 g	0 min	10 %
Dry Hop	Equinox	75 g	14 day(s)	13.1 %
Dry Hop	Mosaic	35 g	14 day(s)	10 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Fermentis