

## Vermont #2

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **46**
- SRM **5.7**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 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 **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	6 kg (92.3%)	82 %	4
Grain	Briess - Caracystal Wheat Malt	0.2 kg (3.1%)	78 %	108
Grain	Płatki owsiane	0.3 kg (4.6%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13.9 %
Boil	Citra	10 g	10 min	11.5 %
Boil	Mosaic	10 g	10 min	13.2 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Aroma (end of boil)	Mosaic	20 g	0 min	10 %
Dry Hop	Mosaic	30 g	7 day(s)	10 %
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Chinook	30 g	7 day(s)	13 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale