

VERMONT

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **47**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **2 min** at **78C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 0.6 kg (17.6%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1.4 kg (41.2%) | 79 % | 6 |
| Grain | Pszeniczny | 0.4 kg (11.8%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 0.6 kg (17.6%) | 79 % | 10 |
| Grain | Strzegom Monachijski typ II | 0.4 kg (11.8%) | 79 % | 22 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Magnum | 20 g | 60 min | 13.5 % |
| Dry Hop | Mosaic | 15 g | 3 day(s) | 10 % |
| Dry Hop | Amarillo | 15 g | 3 day(s) | 9.5 % |
| Dry Hop | Nelson Sauvin | 15 g | 3 day(s) | 11 % |
| Dry Hop | Simcoe | 15 g | 3 day(s) | 13.2 % |
| Dry Hop | Citra | 10 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|--------|-------|-------------|
| Wyeast - American Ale | Ale | Liquid | 50 ml | Wyeast Labs |
|-----------------------|-----|--------|-------|-------------|