

# Vermont Hazy IPA

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- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **58**
- 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 **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **78C**
- Sparge using **9.3 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 | 6 kg (75%)   | 80 %  | 5   |
| Grain | Płatki owsiane       | 1 kg (12.5%) | 60 %  | 3   |
| Grain | Płatki pszeniczne    | 1 kg (12.5%) | 60 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Chinook  | 20 g   | 60 min   | 13 %       |
| Boil    | Amarillo | 30 g   | 30 min   | 9.5 %      |
| Boil    | Mosaic   | 30 g   | 15 min   | 10 %       |
| Boil    | Amarillo | 20 g   | 5 min    | 9.5 %      |
| Dry Hop | Amarillo | 50 g   | 7 day(s) | 9.5 %      |
| Dry Hop | Mosaic   | 20 g   | 7 day(s) | 10 %       |