

# 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 %