

Vermont IPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	3.1 kg (77.5%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	0.4 kg (10%)	82 %	4
Grain	Abbey Malt Weyermann	0.1 kg (2.5%)	75 %	45
Grain	Płatki owsiane	0.2 kg (5%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (5%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	25 g	30 min	13.5 %
Aroma (end of boil)	Mosaic	25 g	0 min	12 %
Dry Hop	Cascade	25 g	3 day(s)	7.1 %
Dry Hop	Amarillo	25 g	3 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	2 g	Boil	10 min

Notes

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