

# VERMONT IPA 14°BLG - Deer Bear variation

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Słód Pilznieński            | 4.3 kg (78.2%) | 81 %  | 4   |
| Grain | Słód Pszeniczny             | 0.6 kg (10.9%) | 85 %  | 4   |
| Grain | Strzegom Karmel 150         | 0.1 kg (1.8%)  | 75 %  | 150 |
| Grain | Płatki owsiane błyskawiczne | 0.5 kg (9.1%)  | 85 %  | 3   |

## Hops

| Use for                                   | Name        | Amount | Time     | Alpha acid |
|---|-------------|--------|----------|------------|
| Boil                                      | Citra       | 35 g   | 25 min   | 12 %       |
| Whirlpool                                 | Mosaic      | 10 g   | 15 min   | 10 %       |
| Whirlpool                                 | Citra       | 20 g   | 15 min   | 12 %       |
| wrzucony pod koniec fermentacji burzliwej |             |        |          |            |
| Dry Hop                                   | Citra       | 30 g   | 7 day(s) | 12 %       |
| Dry Hop                                   | Pacific Gem | 50 g   | 7 day(s) | 15.3 %     |
| Dry Hop                                   | Mosaic      | 25 g   | 4 day(s) | 10 %       |
| Dry Hop                                   | Palisade    | 50 g   | 4 day(s) | 7.5 %      |

## Yeasts

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