

# Vermont IPA

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- Gravity **15.2 BLG**
- ABV ---
- IBU **63**
- SRM **4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **20 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński  | 2.6 kg (77.6%) | 80 %  | 4   |
| Grain | Oats, Flaked         | 0.3 kg (9%)    | 80 %  | 2   |
| Grain | Wheat, Flaked        | 0.3 kg (9%)    | 77 %  | 4   |
| Grain | Weyermann - Carapils | 0.15 kg (4.5%) | 78 %  | 4   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil                | Warrior    | 15 g   | 60 min   | 17 %       |
| Boil                | Rakau (NZ) | 10 g   | 15 min   | 9.5 %      |
| Boil                | Equinox    | 10 g   | 15 min   | 13.1 %     |
| Aroma (end of boil) | Rakau (NZ) | 10 g   | 0 min    | 9.5 %      |
| Aroma (end of boil) | Equinox    | 10 g   | 0 min    | 13.1 %     |
| Dry Hop             | Rakau (NZ) | 19 g   | 7 day(s) | 9.5 %      |
| Dry Hop             | Equinox    | 15 g   | 7 day(s) | 13.1 %     |

## Yeasts

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

|                       |     |     |     |         |
|-----------------------|-----|-----|-----|---------|
| Danstar - Windsor Ale | Ale | Dry | 5 g | Danstar |
|-----------------------|-----|-----|-----|---------|

### Extras

| Type        | Name            | Amount | Use for | Time   |
|-------------|-----------------|--------|---------|--------|
| Water Agent | gips piwowarski | 2 g    | Boil    | 60 min |