

Vermont IPA

- 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
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Danstar - Windsor Ale	Ale	Dry	5 g	Danstar
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Extras

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