

# Vermont IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount         | Yield  | EBC |
|-------|------------------------------|----------------|--------|-----|
| Grain | Briess - Pilsen Malt         | 5.5 kg (84.5%) | 80.5 % | 3   |
| Grain | Simpsons - Golden Naked Oats | 0.2 kg (3.1%)  | 73 %   | 20  |
| Grain | Platki owsiane               | 0.3 kg (4.6%)  | 85 %   | 3   |
| Grain | Weyermann - Pale Wheat Malt  | 0.25 kg (3.8%) | 85 %   | 5   |
| Grain | Carahell                     | 0.26 kg (4%)   | 77 %   | 26  |

## Hops

| Use for             | Name                  | Amount | Time   | Alpha acid |
|---------------------|-----------------------|--------|--------|------------|
| Boil                | Simcoe                | 25 g   | 60 min | 13.7 %     |
| Boil                | bramling cross 7.7 AA | 35 g   | 30 min | 7.2 %      |
| Aroma (end of boil) | bramling cross 7.7 AA | 20 g   | 5 min  | 7.2 %      |
| Whirlpool           | bramling cross 7.7 AA | 15 g   | 0 min  | 7.2 %      |

## Yeasts

| <b>Name</b>                       | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-----------------------------------|-------------|-------------|---------------|-------------------|
| Mangrove Jack's M44 US West Coast | Ale         | Slant       | 150 ml        | ---               |

### **Extras**

| <b>Type</b> | <b>Name</b> | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|-------------|---------------|----------------|-------------|
| Fining      | Irish Moss  | 5 g           | Boil           | 15 min      |