

Vermont IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **56**
- SRM **4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **2 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (61.2%)	81 %	4
Grain	Pszeniczny	0.6 kg (12.2%)	85 %	4
Grain	Cara-Pils/Dextrine	0.6 kg (12.2%)	72 %	4
Grain	Płatki owsiane	0.3 kg (6.1%)	85 %	3
Grain	Płatki pszeniczne	0.2 kg (4.1%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (4.1%)	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	75 min	12 %
Boil	Citra	25 g	20 min	12 %
Whirlpool	Mosaic	50 g	30 min	10 %
Boil	Mosaic	15 g	20 min	10 %