

# Vermont IPA 36 L

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- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **75**
- SRM **3.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **36 liter(s)**
- Trub loss **5 %**
- Size with trub loss **37.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **45.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.5 liter(s)** of **76C** water or to achieve **45.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (50%)   | 80 %  | 5   |
| Grain | Strzegom Pszeniczny  | 2 kg (33.3%) | 81 %  | 6   |
| Grain | Żytni                | 1 kg (16.7%) | 85 %  | 8   |

## Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Bravo      | 35 g   | 60 min | 15.5 %     |
| Boil    | Cascade    | 60 g   | 0 min  | 6.9 %      |
| Boil    | Centennial | 60 g   | 10 min | 9.7 %      |
| Boil    | Simcoe     | 25 g   | 60 min | 13.2 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 22 g   | Fermentis  |

## Extras

| Type   | Name       | Amount | Use for | Time   |
|--------|------------|--------|---------|--------|
| Fining | whirlflock | 1 g    | Boil    | 10 min |