

## VERMONT IPA #42

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- Gravity **15.4 BLG**
- ABV ---
- IBU **64**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.3 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **26.2 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **20.1 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **75C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **27.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal - pilzneński	4 kg (65.6%)	81 %	4
Grain	Weyermann - carapils	0.6 kg (9.8%)	75 %	5
Grain	Weyermann - pszeniczny	0.6 kg (9.8%)	82 %	4
Grain	Weyermann - Abbey	0.3 kg (4.9%)	75 %	45
Grain	Oats, Flaked	0.4 kg (6.6%)	80 %	2
Grain	Wheat, Flaked	0.2 kg (3.3%)	77 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15.5 %
Aroma (end of boil)	Citra	15 g	20 min	13.5 %
Aroma (end of boil)	Amarillo	15 g	20 min	7.5 %
Aroma (end of boil)	Mosaic	15 g	20 min	11.8 %
Aroma (end of boil)	Citra	20 g	7 min	13.5 %
Aroma (end of boil)	Centennial	20 g	7 min	8.5 %
Aroma (end of boil)	Mosaic	30 g	7 min	11.8 %
Aroma (end of boil)	Amarillo	20 g	7 min	7.5 %

Dry Hop	Cascade	30 g	17 day(s)	7.1 %
Dry Hop	Mosaic	20 g	17 day(s)	11.8 %
Dry Hop	Citra	15 g	17 day(s)	13.5 %
Dry Hop	Centennial	20 g	17 day(s)	8.5 %
Dry Hop	Mosaic	60 g	3 day(s)	11.8 %
Dry Hop	Citra	60 g	3 day(s)	13.5 %
Dry Hop	Amarillo	25 g	3 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	3 g	Mash	---
Water Agent	kwas mlekowy 80% [ml]	3.12 g	Mash	---
Water Agent	chlorek wapnia [ml]	10.29 g	Mash	---
Water Agent	sól epsom	3 g	Mash	---

## Notes

- chmiele na 20" i 7" dodane do whirlpoola (98->73C) realnie 55-60 IBU  
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