

## 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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