

# Vermont IPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **14.1 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount        | Yield | EBC |
|-------|------------|---------------|-------|-----|
| Grain | Pilzneński | 5.2 kg (100%) | 81 %  | 4   |

## Hops

| Use for    | Name              | Amount | Time     | Alpha acid |
|------------|-------------------|--------|----------|------------|
| Boil       | Equinox           | 10 g   | 10 min   | 13.1 %     |
| Boil       | Equinox           | 20 g   | 5 min    | 13.1 %     |
| First Wort | Falconer's Flight | 30 g   | 10 min   | 10.7 %     |
| First Wort | Mosaic            | 30 g   | 10 min   | 10 %       |
| Dry Hop    | Falconer's Flight | 30 g   | 4 day(s) | 10.7 %     |
| Dry Hop    | Mosaic            | 30 g   | 4 day(s) | 10 %       |

## Yeasts

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