

# Vermont IPA

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **44**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **30 min** at **70C**
- Keep mash **15 min** at **78C**
- Sparge using **15 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (71.4%)	79 %	6
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1.5 kg (21.4%)	82 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	25 g	60 min	13.1 %
Aroma (end of boil)	Azacca	15 g	15 min	14 %
Aroma (end of boil)	HBC 342 Experimental	15 g	15 min	10.6 %
Whirlpool	HBC 342 Experimental	10 g	0 min	10.6 %
Dry Hop	HBC 342 Experimental	10 g	3 day(s)	10.6 %
Dry Hop	Azacca	15 g	3 day(s)	14 %
Dry Hop	HBC 342 Experimental	15 g	4 day(s)	10.6 %

Dry Hop	Azacca	20 g	4 day(s)	14 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Ale	Dry	23 g	Fermentis