

Vermont IPA

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **25**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **45 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5.2 kg (83.9%)	81 %	5
Grain	Platki owsiane	0.5 kg (8.1%)	60 %	3
Grain	Platki pszeniczne	0.5 kg (8.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	30 g	10 min	13.1 %
Boil	Sterling	30 g	5 min	4.5 %
Boil	Mosaic	30 g	4 min	10 %
Boil	Simcoe	30 g	1 min	13.2 %
Boil	Citra	30 g	1 min	12 %
Dry Hop	Sterling	30 g	4 day(s)	4.5 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %
Dry Hop	Centennial	30 g	4 day(s)	10.5 %

Yeasts

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