

# Vermont IPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **50**
- SRM **3.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **4.4 liter(s) / kg**
- Mash size **25.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **25.1 liter(s)** of strike water to **71.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.6 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5 kg (80.6%)	80.5 %	2
Grain	Oats, Malted	0.5 kg (8.1%)	80 %	2
Grain	Cara Blonde - Castle Malting	0.2 kg (3.2%)	78 %	20
Dry Extract	Briess DME - Golden Light	0.5 kg (8.1%)	95 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	35 g	60 min	15 %
Boil	Galaxy	15 g	5 min	15 %
Boil	Motueka	25 g	5 min	8 %
Aroma (end of boil)	Galaxy	25 g	0 min	13.6 %
Aroma (end of boil)	Motueka	15 g	0 min	7 %
Dry Hop	Galaxy	25 g	0 day(s)	13.6 %
Dry Hop	Motueka	10 g	0 day(s)	7 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
verdant IPA	Ale	Slant	50 ml	Lallemand