

# Vermont Ipa

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **81**
- SRM **3.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ekuanot	80 g	30 min	13.5 %
Aroma (end of boil)	Talus	30 g	0 min	6.2 %
Aroma (end of boil)	Willamette	30 g	0 min	4.5 %
Aroma (end of boil)	Simcoe	30 g	0 min	14.3 %
Dry Hop	Willamette	30 g	4 day(s)	4.5 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %
Dry Hop	Simcoe	30 g	4 day(s)	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik	Ale	Slant	200 ml	---