

Vermont IPA 14° #2

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.3**

Batch size

- Expected quantity of finished beer **38 liter(s)**
- Trub loss **5 %**
- Size with trub loss **39.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **48.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **55 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **61.3C**
- Add grains
- Keep mash **30 min** at **55C**
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **30.1 liter(s)** of **76C** water or to achieve **48.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (100%)	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	60 g	10 min	13.2 %
Boil	Fuggles	90 g	5 min	4.3 %
Aroma (end of boil)	Centennial	60 g	1 min	8.5 %
Aroma (end of boil)	Mosaic	30 g	1 min	13.2 %
Dry Hop	Centennial	30 g	3 day(s)	8.5 %
Dry Hop	Cascade	50 g	3 day(s)	5.5 %
Boil	Cascade	50 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	34.5 g	Safale