

## BA Vermont IPA 14.0 BLG

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **3.7**
- 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 **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	5.2 kg (91.2%)	81 %	4
Sugar	glukoza	0.5 kg (8.8%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	20 min	13.1 %
Aroma (end of boil)	Equinox	10 g	5 min	13.1 %
Aroma (end of boil)	falconer's flight	30 g	0 min	11 %
Dry Hop	Mosaic	30 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %
Dry Hop	falconer's flight	30 g	3 day(s)	11 %

### Yeasts

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