

Session Vermont IPA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **47**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.1 liter(s)**
- Total mash volume **10.8 liter(s)**

Steps

- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **8.1 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (74.1%) | 80 % | 6 |
| Grain | Platki owsiane | 0.5 kg (18.5%) | 85 % | 3 |
| Grain | Barley, Flaked | 0.2 kg (7.4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Lublin (Lubelski) | 35 g | 60 min | 3.7 % |
| Aroma (end of boil) | Summit | 20 g | 10 min | 14.2 % |
| Dry Hop | Summit | 10 g | 3 day(s) | 14.2 % |
| Dry Hop | mosaic | 10 g | 3 day(s) | 11.5 % |
| Dry Hop | Mosaic | 20 g | 3 day(s) | 12.6 % |
| Dry Hop | Citra | 15 g | 3 day(s) | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11 g | --- |