

Vermont IPA #1

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **43**
- SRM **5.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **0 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **16.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | BESTMALZ - Bestt Pale Ale | 3.1 kg (77.5%) | 80.5 % | 6 |
| Grain | BESTMALZ - Best Wheat Malt | 0.4 kg (10%) | 82 % | 4 |
| Grain | Abbey Malt Weyermann | 0.1 kg (2.5%) | 75 % | 45 |
| Grain | Płatki owsiane | 0.2 kg (5%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Citra | 25 g | 30 min | 13.5 % |
| Aroma (end of boil) | Mosaic | 25 g | 0 min | 12 % |
| Dry Hop | Cascade | 25 g | 3 day(s) | 7.1 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 2 g | Boil | 10 min |

Notes

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Oct 13, 2018, 6:44 PM