

# Vermont IPA 14°

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **12**
- SRM ---

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size --- **liter(s)**
- Total mash volume --- **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 **liter(s)** of strike water to **C**
- 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 **liter(s)** of **C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Pilzneński weyermann	5.2 kg (100%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	10 min	13.4 %
Boil	Equinox	20 g	5 min	13.4 %
Aroma (end of boil)	Falconer's Fight	30 g	1 min	10.7 %
Aroma (end of boil)	Mosaic	30 g	1 min	11.5 %
Dry Hop	Falconer's Fight	30 g	3 day(s)	10.7 %
Dry Hop	Mosaic	30 g	3 day(s)	11.5 %
Dry Hop	Centennial	30 g	3 day(s)	9.7 %

## Yeasts

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