

# VERMONT IPA 14°BLG - Deer Bear variation

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **39**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **3 %**
- Size with trub loss **20.6 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **25 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilznieński	4.3 kg (78.2%)	81 %	4
Grain	Słód Pszeniczny	0.6 kg (10.9%)	85 %	4
Grain	Strzegom Karmel 150	0.1 kg (1.8%)	75 %	150
Grain	Płatki owsiane błyskawiczne	0.5 kg (9.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	35 g	25 min	12 %
Whirlpool	Mosaic	10 g	15 min	10 %
Whirlpool	Citra	20 g	15 min	12 %
wrzucony pod koniec fermentacji burzliwej				
Dry Hop	Citra	30 g	7 day(s)	12 %
Dry Hop	Pacific Gem	50 g	7 day(s)	15.3 %
Dry Hop	Mosaic	25 g	4 day(s)	10 %
Dry Hop	Palisade	50 g	4 day(s)	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale