

## Vermont IPA #2

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **38**
- SRM **6.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **13.8 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

### Steps

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

### Mash step by step

- Heat up **10.2 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Bestt Pale Ale	2 kg (58.8%)	80.5 %	6
Grain	BESTMALZ - Best Wheat Malt	1 kg (29.4%)	82 %	4
Grain	Abbey Malt Weyermann	0.2 kg (5.9%)	75 %	45
Grain	Płatki owsiane	0.1 kg (2.9%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (2.9%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	60 min	13.7 %
Boil	Mosaic	5 g	60 min	12 %
Boil	Citra	15 g	3 min	13.7 %
Boil	Mosaic	15 g	3 min	12 %
Boil	Citra	15 g	1 min	13.7 %
Boil	Mosaic	15 g	1 min	12 %
Boil	Citra	15 g	0 min	13.7 %
Boil	Mosaic	15 g	0 min	12 %

Dry Hop	Cascade	50 g	5 day(s)	7.1 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1000 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	5 min