

Vermont IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **48**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.4 liter(s)**
- Total mash volume **31.2 liter(s)**

Steps

- Temp **44 C**, Time **15 min**
- Temp **62 C**, Time **55 min**
- Temp **72 C**, Time **25 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **23.4 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **15 min** at **44C**
- Keep mash **55 min** at **62C**
- Keep mash **25 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------------|----------------|-------|-----|
| Grain | Colorado Pale Base Malt - Viking Malt | 5 kg (64.1%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (25.6%) | 83 % | 5 |
| Grain | Platki owsiane | 0.8 kg (10.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 50 min | 15.5 % |
| Boil | Mosaic | 20 g | 20 min | 10 % |
| Boil | Simcoe | 15 g | 20 min | 13.2 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Dry Hop | Citra | 30 g | 7 day(s) | 12 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Mosaic | 30 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale | Dry | 12 g | Safale |