

# Vermont IPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **33.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **20.1 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	5.5 kg (84.5%)	80.5 %	3
Grain	Simpsons - Golden Naked Oats	0.2 kg (3.1%)	73 %	20
Grain	Platki owsiane	0.3 kg (4.6%)	85 %	3
Grain	Weyermann - Pale Wheat Malt	0.25 kg (3.8%)	85 %	5
Grain	Carahell	0.26 kg (4%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.7 %
Boil	bramling cross 7.7 AA	35 g	30 min	7.2 %
Aroma (end of boil)	bramling cross 7.7 AA	20 g	5 min	7.2 %
Whirlpool	bramling cross 7.7 AA	15 g	0 min	7.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Slant	150 ml	---

### Extras

Type	Name	Amount	Use for	Time
Fining	Irish Moss	5 g	Boil	15 min