

vermont ipa

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **69**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.2 liter(s)**
- Total mash volume **13.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **10.2 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (58.8%) | 80 % | 5 |
| Grain | Pszeniczny | 1 kg (29.4%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (5.9%) | 85 % | 3 |
| Grain | Płatki pszeniczne | 0.2 kg (5.9%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| First Wort | Equinox | 5 g | 0 min | 13.1 % |
| Aroma (end of boil) | Mosaic | 40 g | 55 min | 10 % |
| Dry Hop | Equinox | 30 g | 7 day(s) | 13.1 % |
| Dry Hop | Citra | 30 g | --- | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|------|--------|------------|
| fermentis us-04 | Ale | Dry | 11.5 g | --- |