

vermont ipa

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **14**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.8 liter(s)**
- Total mash volume **10.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **7.8 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 2.6 kg (100%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|----------|------------|
| Boil | Equinox | 5 g | 10 min | 13.1 % |
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| Aroma (end of boil) | Falconer's Flight® | 15 g | 1 min | 10.75 % |
| Aroma (end of boil) | Mosaic | 15 g | 1 min | 10 % |
| Dry Hop | Falconer's Flight® | 15 g | 4 day(s) | 10.75 % |
| Dry Hop | Mosaic | 15 g | 4 day(s) | 10 % |
| Dry Hop | Centennial | 15 g | 4 day(s) | 10.5 % |