

# vermont IPA

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- Gravity **17.5 BLG**
- ABV **7.5 %**
- IBU ---
- SRM **4.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.92 liter(s) / kg**
- Mash size **26.7 liter(s)**
- Total mash volume **33.5 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **26.7 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3 kg (42.3%)	81 %	4
Grain	Pszeniczny	0.6 kg (8.5%)	85 %	4
Grain	Cara-Pils/Dextrine	0.6 kg (8.5%)	72 %	4
Adjunct	Płatki owsiane	0.3 kg (4.2%)	85 %	3
Grain	Abbey Malt Weyermann	0.2 kg (2.8%)	75 %	45
Grain	Płatki pszeniczne	0.2 kg (2.8%)	85 %	3
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	pilzneński	1 kg (14.1%)	81 %	---
Grain	Płatki owsiane	0.1 kg (1.4%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (1.4%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	30 g	0 min	12 %
Boil	Mosaic	30 g	0 min	10 %
Dry Hop	Citra	40 g	4 day(s)	12 %

Dry Hop	Citra	30 g	14 day(s)	12 %
Dry Hop	Mosaic	35 g	14 day(s)	10 %
Dry Hop	Palisade	50 g	14 day(s)	7.5 %
Dry Hop	Dr Rudi	50 g	14 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
white labs	Ale	Liquid	1000 ml	Safale