

# Vermont IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **17.2 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 **12 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **77C**
- Sparge using **18.8 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5.2 kg (100%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	20 g	25 min	13.6 %
Boil	Equinox	10 g	5 min	13.6 %
Boil	Sterling	30 g	0 min	7.6 %
Boil	Mosaic	30 g	0 min	12.3 %
Dry Hop	Sterling	30 g	3 day(s)	7.6 %
Dry Hop	Mosaic	30 g	3 day(s)	12.3 %
Dry Hop	Centennial	30 g	3 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Notes

- W przypadku chmielenia na zimno chmieliłem 3 dni przed rozlewem. Nie wiem jak system to interpretuje,

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

czy 3dni to 3 dni od przelania na zimną, czy 3 dni do końca procesu...  
*Nov 2, 2019, 3:17 PM*