

# Vermont IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **3.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **0 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **77C**
- Sparge using **30.6 liter(s)** of **76C** water or to achieve **50.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (70%)	80 %	5
Grain	Pilznieński	2 kg (20%)	81 %	4
Grain	płatki owsiane	1 kg (10%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	50 g	50 min	5.5 %
Boil	Cascade	50 g	20 min	5.5 %
Boil	Liberty	30 g	20 min	4.7 %
Aroma (end of boil)	Centennial	30 g	5 min	8.5 %
Dry Hop	Centennial	30 g	4 day(s)	8.5 %
Dry Hop	Mosaic	30 g	4 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	---