

Vermont IPA Hestfaret

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **4.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **79C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.3 kg (61.4%)	81 %	4
Grain	Pszeniczny	0.8 kg (11.4%)	85 %	4
Grain	Briess - Carapils Malt	0.8 kg (11.4%)	74 %	3
Grain	Abbey Malt Weyermann	0.3 kg (4.3%)	75 %	45
Grain	Płatki owsiane	0.4 kg (5.7%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Citra	35 g	20 min	12 %
Boil	Mosaic	20 g	20 min	10 %
Dry Hop	Citra	50 g	17 day(s)	12 %
Dry Hop	Citra	40 g	5 day(s)	12 %
Dry Hop	Mosaic	45 g	5 day(s)	10 %
Dry Hop	Palisade	65 g	5 day(s)	7.5 %

Dry Hop	Dr Rudi	65 g	5 day(s)	11.8 %
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Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	10 g	Mangrove Jack's