

Vermont IPKA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **39**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------------|----------------|-------|-----|
| Grain | Słód pszeniczny Viking Malt | 1 kg (18.2%) | --- % | 4 |
| Grain | Słód jęczmienny pale ale Viking Malt | 3.5 kg (63.6%) | --- % | 6 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Aroma (end of boil) | Mosaic | 60 g | 20 min | 10 % |
| Dry Hop | Equinox | 75 g | 7 day(s) | 13.1 % |
| Dry Hop | Citra | 80 g | 2 day(s) | 12 % |
| Dry Hop | Amarillo | 45 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-33 | Ale | Dry | 11.5 g | Fermentis |