

3. Vermont IPA

- Gravity **17.3 BLG**
- ABV ---
- IBU **72**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **20.4 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	6 kg (80%)	80.5 %	2
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Weyermann - Carapils	0.5 kg (6.7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Zeus	50 g	60 min	15 %
Boil	Mosaic	50 g	5 min	12.8 %
Boil	Mosaic	50 g	1 min	12.8 %
Dry Hop	Mosaic	100 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Slant	150 ml	Wyeast Labs