Vermont IPA- Sybilla PL

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **48**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

Mash step by step

- Heat up **19 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg *(60.9%)*	81 %	4
Grain	Pszeniczny	0.66 kg *(12.2%)*	85 %	4
Grain	Weyermann - Carapils	0.66 kg *(12.2%)*	78 %	4
Grain	Płatki pszeniczne	0.3 kg *(5.5%)*	85 %	3
Grain	Płatki owsiane	0.2 kg *(3.7%)*	85 %	3
Grain	Abbey Malt Weyermann	0.3 kg *(5.5%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Sybilla	30 g	20 min	6 %
Boil	Sybilla	20 g	20 min	6 %
Whirlpool	Sybilla	11 g	0 min	6 %
Dry Hop	Sybilla	150 g	4 day(s)	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	Us