

Sunrise Vermont IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Viking Pilsner malt | 0.8 kg (20%) | 82 % | 4 |
| Grain | Weyermann pszeniczny jasny | 0.8 kg (20%) | 80 % | 6 |
| Grain | Płatki owsiane | 0.4 kg (10%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 10 min | 12 % |
| Boil | Equinox | 15 g | 10 min | 13.1 % |
| Whirlpool | Citra | 15 g | 20 min | 12 % |
| Whirlpool | Equinox | 15 g | 20 min | 13.1 % |
| Whirlpool | Mosaic | 10 g | 20 min | 12 % |
| Dry Hop | Equinox | 20 g | 2 day(s) | 13.1 % |
| Dry Hop | Amarillo | 20 g | 2 day(s) | 8.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|----------------------------|-----|--------|--------|------------------|
| FM10 O czym szumią wierzby | Ale | Liquid | 100 ml | Fermentum Mobile |
|----------------------------|-----|--------|--------|------------------|

Notes

- NEIPA
Jan 13, 2018, 8:42 PM