

# Vermont FM55

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **112**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **19.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **77C**
- Sparge using **14.9 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.2 kg (65.6%)	85 %	7
Grain	Pszeniczny	1 kg (15.6%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.8%)	85 %	3
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3
Grain	Weyermann - Carapils	0.3 kg (4.7%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	30 min	13 %
Whirlpool	Amarillo	50 g	30 min	9.5 %
Whirlpool	Mosaic	50 g	30 min	10 %
Whirlpool	Citra	70 g	30 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Notes

- BIAB co się nie udało. 17 litrów 14BLG i dalej reszta z wysładzania.  
*Dec 30, 2018, 11:17 PM*