

## # Vermont IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount       | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | pale ale malteurop | 5 kg (66.7%) | 82 %  | 5.5 |
| Grain | Płatki owsiane     | 1.5 kg (20%) | 85 %  | 3   |
| Grain | Pszeniczny         | 1 kg (13.3%) | 85 %  | 4   |

### Hops

| Use for             | Name                       | Amount | Time      | Alpha acid |
|---------------------|----------------------------|--------|-----------|------------|
| Boil                | Citra                      | 40 g   | 60 min    | 14.2 %     |
| Aroma (end of boil) | Citra                      | 40 g   | 0 min     | 14.2 %     |
| Aroma (end of boil) | Galaxy                     | 25 g   | 0 min     | 13.3 %     |
| Aroma (end of boil) | Mosaic                     | 25 g   | 0 min     | 11.8 %     |
| Whirlpool           | citra                      | 50 g   | 30 min    | 14.2 %     |
| Whirlpool           | galaxy                     | 40 g   | 30 min    | 13.3 %     |
| Whirlpool           | mosaic                     | 40 g   | 30 min    | 11.8 %     |
| Dry Hop             | burzliwa 3 dzień<br>Citra  | 60 g   | 14 day(s) | 14.2 %     |
| Dry Hop             | burzliwa 3 dzień<br>Galaxy | 20 g   | 14 day(s) | 13.3 %     |

|         |                            |      |           |        |
|---------|----------------------------|------|-----------|--------|
| Dry Hop | burzliwa 3 dzień<br>Mosaic | 40 g | 14 day(s) | 11.8 % |
| Dry Hop | Citra                      | 70 g | 4 day(s)  | 14.2 % |
| Dry Hop | Galaxy                     | 45 g | 4 day(s)  | 13.3 % |
| Dry Hop | Mosaic                     | 25 g | 4 day(s)  | 11.8 % |

## Yeasts

| Name                    | Type | Form  | Amount    | Laboratory       |
|-------------------------|------|-------|-----------|------------------|
| Fm55 Zielone<br>wzgórze | Ale  | Slant | 266.67 ml | Fermentum Mobile |