

Vermont IPA 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 2.5 kg (52.1%) | 85 % | 7 |
| Grain | Weyermann - Pilsner Malt | 1 kg (20.8%) | 81 % | 5 |
| Grain | Pszeniczny | 0.5 kg (10.4%) | 85 % | 4 |
| Grain | Płatki jeczmienne | 0.4 kg (8.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.4 kg (8.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Magnum | 10 g | 50 min | 10.9 % |
| Boil | Magnum | 15 g | 30 min | 10.9 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 15 min | 8.7 % |
| Dry Hop | Simcoe | 30 g | 7 day(s) | 13.2 % |
| Dry Hop | Rakau (NZ) | 30 g | 7 day(s) | 8.7 % |
| Dry Hop | Mosaic | 13 g | 3 day(s) | 13 % |
| Dry Hop | Rakau (NZ) | 20 g | 3 day(s) | 8.7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|-------|--------|------------|
| FM53 Voss kveik | Ale | Slant | 100 ml | FM |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 5 g | Mash | --- |