

## Vermont IPA 2

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- 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    | ---  |