

Vermont IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.4 kg (66.7%) | 85 % | 7 |
| Grain | Viking Wheat Malt | 1.1 kg (16.7%) | 83 % | 5 |
| Grain | Wheat, Flaked | 0.55 kg (8.3%) | 77 % | 4 |
| Grain | Oats, Flaked | 0.55 kg (8.3%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Amarillo | 45 g | 75 min | 9.5 % |
| Aroma (end of boil) | Amarillo | 45 g | 0 min | 9.5 % |
| Whirlpool | Citra | 35 g | --- | 12 % |
| Whirlpool | Galaxy | 35 g | --- | 15 % |
| Whirlpool | Mosaic | 35 g | --- | 10 % |
| Dry Hop | Citra | 90 g | 6 day(s) | 12 % |
| Dry Hop | Galaxy | 45 g | 6 day(s) | 15 % |
| Dry Hop | Mosaic | 45 g | 6 day(s) | 10 % |

Yeasts

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

| | | | | |
|-------------------------|-----|--------|-------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |
|-------------------------|-----|--------|-------|------------------|

Notes

- Burzliwa 10 dni

Chmiele na whirlpool - do 82 stopni schłodzić.

Chmienie do fermentacji:

Zmieszczać wszystkie chemie i podzielić na 3 porcje.

1 - porcje po 2 dniach burzliwej

2 i 3 na cichą.

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