

# 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
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FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile
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## 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.

*Feb 21, 2019, 9:34 PM*