

# Vermont IPA

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **28**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **13 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	3 kg (46.2%)	81 %	5
Grain	Viking Pale Ale malt	2 kg (30.8%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.5 kg (7.7%)	80 %	6
Grain	Płatki pszeniczne	0.5 kg (7.7%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.7%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	50 min	13.1 %
Boil	Equinox	20 g	10 min	13.1 %
Boil	Centennial	20 g	10 min	10.5 %
Aroma (end of boil)	Mosaic	10 g	0 min	10 %
Aroma (end of boil)	Centennial	10 g	0 min	10.5 %
Aroma (end of boil)	Citra	10 g	0 min	12 %
Aroma (end of boil)	Galaxy	10 g	0 min	15 %
Whirlpool	Citra	30 g	0 min	12 %

Whirlpool	Galaxy	30 g	0 min	15 %
Dry Hop	Citra	20 g	2 day(s)	12 %
Dry Hop	Galaxy	20 g	2 day(s)	15 %
Dry Hop	Mosaic	20 g	2 day(s)	10 %
Dry Hop	Centennial	20 g	2 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Water Agent	chlorek wapnia	10 g	Mash	60 min
Water Agent	kwask mlekowy	5 g	Mash	60 min
Water Agent	siarczan magnezu	1 g	Mash	60 min