

Vermont IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (62.5%) | 82 % | 4 |
| Grain | Viking Wheat Malt | 1.5 kg (18.8%) | 83 % | 5 |
| Grain | Carahell | 1 kg (12.5%) | 77 % | 26 |
| Grain | Platki owsiane | 0.5 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 80 g | 2 min | 9.5 % |
| Boil | Simcoe | 100 g | 2 min | 13.2 % |
| Boil | Citra | 80 g | 2 min | 12 % |
| Dry Hop | Mosaic | 80 g | 5 day(s) | 10 % |
| Dry Hop | Amarillo | 80 g | 5 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Notes

- 25 l do zacierania
Feb 14, 2020, 6:28 AM