

# Vermont IPA

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- Gravity **14 BLG**
- ABV ---
- IBU **28**
- SRM **4.9**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.7 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **23 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **18.1 liter(s)** of strike water to **72.2C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Słód pilzneński   | 3 kg (61.2%)   | 82 %  | 4   |
| Grain | Słód pszeniczny   | 0.6 kg (12.2%) | 82 %  | 5   |
| Grain | Słód CaraPils     | 0.6 kg (12.2%) | 75 %  | 5   |
| Grain | Płatki owsiane    | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Słód Abbey        | 0.2 kg (4.1%)  | 75 %  | 50  |
| Grain | Płatki pszeniczne | 0.2 kg (4.1%)  | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil      | Citra    | 5 g    | 60 min   | 12 %       |
| Boil      | Citra    | 25 g   | 20 min   | 12 %       |
| Whirlpool | Mosaic   | 15 g   | 20 min   | 10 %       |
| Dry Hop   | Citra    | 40 g   | 3 day(s) | 12 %       |
| Dry Hop   | Citra    | 30 g   | 5 day(s) | 12 %       |
| Dry Hop   | Mosaic   | 35 g   | 4 day(s) | 10 %       |
| Dry Hop   | Palisade | 50 g   | 4 day(s) | 7.5 %      |
| Dry Hop   | Dr Rudi  | 50 g   | 3 day(s) | 11.8 %     |

## Yeasts

| Name                   | Type | Form | Amount | Laboratory |
|------------------------|------|------|--------|------------|
| mangrove jack's<br>m36 | Ale  | Dry  | 10 g   | ---        |

## Notes

- Pierwsze 40g Citry wrzucamy 3 dni przed końcem burzliwej  
*Mar 6, 2017, 9:16 PM*