

# Vermont IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.4%)	80 %	5
Grain	Pszeniczny	1 kg (14.3%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (7.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Ekuanot	5 g	60 min	14 %
Whirlpool	Mosaic	60 g	15 min	10 %
Dry Hop	Ekuanot	75 g	9 day(s)	14 %
w pierwszym dniu fermentacji burzliwej				
Dry Hop	Hallertau Blanc	100 g	4 day(s)	11 %
Dry Hop	Amarillo	35 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP066 - London Fog	Ale	Slant	175 ml	White Labs

temp. fermentacji wg producenta 18-22 C