

# Vermont Lichtus IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **55**
- SRM **7.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.4 liter(s) / kg**
- Mash size **21.4 liter(s)**
- Total mash volume **27.7 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 **21.4 liter(s)** of strike water to **72.8C**
- 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 **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pilsen Malt	3 kg (47.6%)	80.5 %	2
Grain	Pszeniczny	0.7 kg (11.1%)	85 %	4
Grain	Briess - Carapils Malt	0.5 kg (7.9%)	74 %	30
Grain	Abbey Malt Weyermann	0.5 kg (7.9%)	75 %	45
Grain	Strzegom Monachijski typ II	0.8 kg (12.7%)	79 %	22
Grain	Płatki owsiane	0.3 kg (4.8%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12 %
Boil	Citra	20 g	20 min	12 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Amarillo	20 g	10 min	9.5 %

## Notes

- Burzliwa 19 stopni: 40 g citra po 4 dniu fermentacji burzliwej  
2 tyg cichej - w 3-5 dniu przed rozlewem dodać resztę Citry, 30 g Mosaic, 50 g Palisade, 50g Dr Rudi.  
*Oct 13, 2017, 8:30 PM*