

Znowu Vermont

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU ---
- SRM **3.7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.4 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **19.4 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (58.8%)	81 %	4
Grain	Pszeniczny	1 kg (14.7%)	85 %	4
Grain	Płatki pszeniczne	1 kg (14.7%)	85 %	3
Grain	Płatki owsiane	0.8 kg (11.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Mosaic	100 g	0 min	12.6 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Aroma (end of boil)	Cascade	50 g	0 min	8.3 %
Dry Hop	Citra	100 g	2 day(s)	12 %
Dry Hop	Equinox	100 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile