

Vermont IPA

- 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 pilzeński	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 m36	Ale	Dry	10 g	---

Notes

- Pierwsze 40g Citry wrzucamy 3 dni przed końcem burzliwej
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