

Sunrise Vermont IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **37**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.9 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **12 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Viking Pilsner malt	0.8 kg (20%)	82 %	4
Grain	Weyermann pszeniczny jasny	0.8 kg (20%)	80 %	6
Grain	Płatki owsiane	0.4 kg (10%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	10 min	12 %
Boil	Equinox	15 g	10 min	13.1 %
Whirlpool	Citra	15 g	20 min	12 %
Whirlpool	Equinox	15 g	20 min	13.1 %
Whirlpool	Mosaic	10 g	20 min	12 %
Dry Hop	Equinox	20 g	2 day(s)	13.1 %
Dry Hop	Amarillo	20 g	2 day(s)	8.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

FM10 O czym szumią wierzby	Ale	Liquid	100 ml	Fermentum Mobile
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Notes

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