

## Vermont III

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **8**
- SRM **4.2**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

### Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 4 kg (61.5%)   | 80 %  | 4   |
| Grain | Pszeniczny          | 1.5 kg (23.1%) | 85 %  | 4   |
| Grain | Oats, Flaked        | 0.5 kg (7.7%)  | 80 %  | 2   |
| Grain | Wheat, Flaked       | 0.5 kg (7.7%)  | 77 %  | 4   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook PL | 50 g   | 10 min | 5.2 %      |

### Yeasts

| Name                          | Type | Form   | Amount  | Laboratory       |
|-------------------------------|------|--------|---------|------------------|
| FM700 Koktajl transatlantycki | Ale  | Liquid | 1500 ml | Fermentum Mobile |
| Starter 1500ml.               |      |        |         |                  |