

## #25 Vermont IPA

- Gravity **14.7 BLG**
- ABV ---
- IBU **50**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Pilzneński        | 4 kg (60.6%)    | 81 %  | 4   |
| Grain | Pszeniczny        | 1 kg (15.2%)    | 85 %  | 4   |
| Grain | caramel           | 0.75 kg (11.4%) | 75 %  | 6   |
| Grain | Abbey Castle      | 0.25 kg (3.8%)  | 80 %  | 45  |
| Grain | Płatki pszeniczne | 0.3 kg (4.5%)   | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.3 kg (4.5%)   | 85 %  | 3   |

### Hops

| Use for             | Name  | Amount | Time     | Alpha acid |
|---------------------|-------|--------|----------|------------|
| Boil                | Citra | 20 g   | 60 min   | 12.4 %     |
| Boil                | Citra | 20 g   | 30 min   | 12.4 %     |
| Boil                | Belma | 25 g   | 10 min   | 12.8 %     |
| Aroma (end of boil) | Citra | 10 g   | 0 min    | 12.4 %     |
| Aroma (end of boil) | Belma | 25 g   | 0 min    | 12.8 %     |
| Dry Hop             | Belma | 50 g   | 4 day(s) | 12.8 %     |
| Dry Hop             | Citra | 50 g   | 4 day(s) | 12.4 %     |

### Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 200 ml | Fermentum Mobile |

## Notes

- Temperatura fermentacji: od 19°C.  
*Feb 10, 2017, 9:00 PM*
- Wszystkie surowce kosztowały 87,80  
*Feb 20, 2017, 11:02 PM*