

Vermont IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **45**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **31.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	pale ale malteurop	5 kg (66.7%)	82 %	5.5
Grain	Płatki owsiane	1.5 kg (20%)	85 %	3
Grain	Pszeniczny	1 kg (13.3%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	40 g	60 min	14.2 %
Aroma (end of boil)	Citra	40 g	0 min	14.2 %
Aroma (end of boil)	Galaxy	25 g	0 min	13.3 %
Aroma (end of boil)	Mosaic	25 g	0 min	11.8 %
Whirlpool	citra	50 g	30 min	14.2 %
Whirlpool	galaxy	40 g	30 min	13.3 %
Whirlpool	mosaic	40 g	30 min	11.8 %
Dry Hop	burzliwa 3 dzień Citra	60 g	14 day(s)	14.2 %
Dry Hop	burzliwa 3 dzień Galaxy	20 g	14 day(s)	13.3 %

Dry Hop	burzliwa 3 dzień Mosaic	40 g	14 day(s)	11.8 %
Dry Hop	Citra	70 g	4 day(s)	14.2 %
Dry Hop	Galaxy	45 g	4 day(s)	13.3 %
Dry Hop	Mosaic	25 g	4 day(s)	11.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fm55 Zielone wzgórze	Ale	Slant	266.67 ml	Fermentum Mobile