

Vermont IPA 2

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **35**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **13 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **21.6 liter(s)**

Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **69.1C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (52.1%)	85 %	7
Grain	Weyermann - Pilsner Malt	1 kg (20.8%)	81 %	5
Grain	Pszeniczny	0.5 kg (10.4%)	85 %	4
Grain	Płatki jeczmienne	0.4 kg (8.3%)	85 %	3
Grain	Płatki owsiane	0.4 kg (8.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	50 min	10.9 %
Boil	Magnum	15 g	30 min	10.9 %
Aroma (end of boil)	Rakau (NZ)	10 g	15 min	8.7 %
Dry Hop	Simcoe	30 g	7 day(s)	13.2 %
Dry Hop	Rakau (NZ)	30 g	7 day(s)	8.7 %
Dry Hop	Mosaic	13 g	3 day(s)	13 %
Dry Hop	Rakau (NZ)	20 g	3 day(s)	8.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---