

Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **6.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.6 kg (57.8%)	79 %	6
Grain	Pszeniczny	0.7 kg (15.6%)	85 %	4
Grain	Viking Pilsner malt	0.5 kg (11.1%)	82 %	4
Grain	Strzegom Monachijski typ I	0.6 kg (13.3%)	79 %	16
Grain	Strzegom Karmel 150	0.1 kg (2.2%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Centennial	30 g	45 min	9.4 %
Whirlpool	Citra	50 g	0 min	12.6 %
Whirlpool	Mosaic	50 g	0 min	12.6 %
Whirlpool	Amarillo	30 g	0 min	8.2 %
Dry Hop	Ekuanot	50 g	2 day(s)	11.7 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	300 ml	Fermentum Mobile