

# Vermont IPA v2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 7 kg (79.5%)   | 80 %  | 4   |
| Grain | Strzegom Pszeniczny | 0.5 kg (5.7%)  | 81 %  | 6   |
| Grain | Płatki owsiane      | 0.9 kg (10.2%) | 85 %  | 3   |
| Grain | Strzegom Karmel 30  | 0.2 kg (2.3%)  | 75 %  | 30  |
| Grain | Strzegom Wiedeński  | 0.2 kg (2.3%)  | 79 %  | 10  |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Citra   | 50 g   | 60 min   | 12.5 %     |
| Boil    | Mosaic  | 30 g   | 30 min   | 10 %       |
| Dry Hop | Citra   | 50 g   | 2 day(s) | 12 %       |
| Dry Hop | Cascade | 20 g   | 2 day(s) | 6 %        |

## Yeasts

| Name                  | Type | Form  | Amount  | Laboratory       |
|-----------------------|------|-------|---------|------------------|
| FM11 Wichrowe Wzgórza | Ale  | Slant | 1200 ml | Fermentum Mobile |

## Extras

| Type   | Name              | Amount | Use for | Time   |
|--------|-------------------|--------|---------|--------|
| Flavor | skórka pomarańczy | 30 g   | Boil    | 20 min |