

Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.73 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (63.6%)	80 %	5
Grain	Viking Wheat Malt	1 kg (18.2%)	83 %	5
Grain	Płatki pszeniczne	0.5 kg (9.1%)	60 %	3
Grain	Płatki owsiane	0.5 kg (9.1%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Cascade	5 g	120 min	8.3 %
Aroma (end of boil)	Mosaic	60 g	3 min	10 %
Dry Hop	Cascade	75 g	8 day(s)	8.3 %
Dry Hop	Citra	100 g	5 day(s)	12 %
Dry Hop	Amarillo	45 g	3 day(s)	9.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	5 g	Mash	50 min