

62 Vermont

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **6.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	4 kg (66.7%)	82 %	6
Grain	Malteurop Wiedeński	1.5 kg (25%)	79 %	10
Grain	Karmelowy Czerwony	0.5 kg (8.3%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	15 g	60 min	12 %
Boil	Citra	15 g	30 min	12 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	20 g	0 min	12 %
Whirlpool	Citra	30 g	30 min	12 %
Dry Hop	Citra 3 dzień burzliwej	50 g	15 day(s)	12 %
Dry Hop	Citra	100 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile