

## Ba Vermont modyfikowany

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **32**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

### Steps

- Temp **65 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **24.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.5 kg (63.6%)	81 %	4
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (9.1%)	85 %	3
Grain	Pszeniczny	1 kg (18.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equinox	10 g	30 min	13.1 %
Boil	Equinox	20 g	15 min	13.1 %
Whirlpool	Falconers Flight	30 g	5 min	10 %
Whirlpool	Mosaic	30 g	5 min	10 %
Whirlpool	Centennial	30 g	3 min	10.5 %
Dry Hop	Mosaic	60 g	3 day(s)	10 %
Dry Hop	Falconers Flight	30 g	3 day(s)	10 %
Dry Hop	Centennial	30 g	3 day(s)	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm 55	Ale	Liquid	1000 ml	fermentum mobile

## Notes

- cmielenie:  
Burzliwa - po 3 dniach,  
30 g mosaic  
Na zimno na cichej: 30 g falconers + 30 g mosaic + 30 g centennial.  
*Jul 21, 2018, 11:00 PM*