

# Vermont

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (70.4%)	79 %	6
Grain	Pszeniczny	1 kg (14.1%)	85 %	4
Grain	Płatki jęczmienne	0.75 kg (10.6%)	85 %	3
Grain	Płatki owsiane	0.35 kg (4.9%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Equinox	5 g	60 min	13.1 %
Whirlpool	Mosaic	60 g	40 min	12.1 %
Dry Hop	Equinox	70 g	18 day(s)	13.1 %
Dry Hop	Simcoe	50 g	5 day(s)	13.2 %
Dry Hop	Mosaic	40 g	5 day(s)	12.1 %
Dry Hop	Amarillo	50 g	2 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	800 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Kwas mlekowy	6 g	Mash	100 min