

# VERMONT IPA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **20**
- SRM **4.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **14 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.6 liter(s)**
- Total mash volume **12.4 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **9.6 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **75C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **14 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wheat, Flaked	0.35 kg (12.7%)	77 %	4
Grain	Pilsner (2 Row) Ger	0.7 kg (25.5%)	81 %	4
Grain	Briess - Rye Malt	0.7 kg (25.5%)	80 %	7
Grain	Briess - Wheat Malt, White	1 kg (36.4%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Citra	10 g	5 day(s)	12 %
Dry Hop	El Dorado	10 g	5 day(s)	15 %
Boil	Citra	10 g	5 min	12 %
Boil	El Dorado	10 g	5 min	15 %
Boil	Galaxy	10 g	5 min	15 %
Boil	Mosaic	10 g	5 min	10 %
Dry Hop	Galaxy	20 g	3 day(s)	15 %
Dry Hop	Mosaic	20 g	3 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	500 ml	Fermentum Mobile
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### Extras

Type	Name	Amount	Use for	Time
Other	owoce w pulpie - brzoskwinie + mango	400 g	Secondary	5 day(s)

### Notes

- owoce z puszek: zmielone na pulpę i spasteryzowane w stoiku - lepiej świeże  
*Sep 16, 2017, 1:38 PM*