

Vermont IPA 2.0

- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (58.8%)	80 %	5
Grain	Pszeniczny	1.5 kg (17.6%)	83 %	4
Grain	Płatki pszeniczne	1 kg (11.8%)	60 %	3
Grain	Płatki owsiane	1 kg (11.8%)	60 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Galaxy	50 g	30 min	15 %
Whirlpool	Nelson Sauvín	50 g	30 min	11 %
Dry Hop	Galaxy	50 g	4 day(s)	15 %
Dry Hop	Nelson Sauvín	50 g	4 day(s)	11 %

Yeasts

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