

# Vermont IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **6.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (72.5%)	80 %	5
Grain	Abbey Malt Weyermann	0.5 kg (7.2%)	75 %	45
Grain	Weyermann - Carapils	0.5 kg (7.2%)	78 %	4
Grain	Oats, Flaked	0.6 kg (8.7%)	80 %	2
Grain	Rye, Flaked	0.3 kg (4.3%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Citra	100 g	5 min	12 %
Dry Hop	Mosaic	100 g	7 day(s)	10 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile