

# Vermont IPA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **28.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **28.5 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount         | Yield | EBC |
|-------|---------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.4 kg (66.7%) | 85 %  | 7   |
| Grain | Viking Wheat Malt         | 1.1 kg (16.7%) | 83 %  | 5   |
| Grain | Wheat, Flaked             | 0.55 kg (8.3%) | 77 %  | 4   |
| Grain | Oats, Flaked              | 0.55 kg (8.3%) | 80 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort          | Amarillo | 45 g   | 75 min   | 9.5 %      |
| Aroma (end of boil) | Amarillo | 45 g   | 0 min    | 9.5 %      |
| Whirlpool           | Citra    | 35 g   | ---      | 12 %       |
| Whirlpool           | Galaxy   | 35 g   | ---      | 15 %       |
| Whirlpool           | Mosaic   | 35 g   | ---      | 10 %       |
| Dry Hop             | Citra    | 90 g   | 6 day(s) | 12 %       |
| Dry Hop             | Galaxy   | 45 g   | 6 day(s) | 15 %       |
| Dry Hop             | Mosaic   | 45 g   | 6 day(s) | 10 %       |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                         |     |        |       |                  |
|-------------------------|-----|--------|-------|------------------|
| FM55 Zielone<br>Wzgórze | Ale | Liquid | 30 ml | Fermentum Mobile |
|-------------------------|-----|--------|-------|------------------|

## Notes

- Burzliwa 10 dni

Chmiele na whirlpool - do 82 stopni schłodzić.

Chmienie do fermentacji:

Zmieszczać wszystkie chemie i podzielić na 3 porcje.

1 - porcje po 2 dniach burzliwej

2 i 3 na cichą.

*Feb 21, 2019, 9:34 PM*