

# Vermont ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

## Fermentables

| Type    | Name                       | Amount          | Yield | EBC |
|---------|----------------------------|-----------------|-------|-----|
| Grain   | Weyermann - Pale Ale Malt  | 4.4 kg (63.7%)  | 85 %  | 6   |
| Grain   | Weyermann pszeniczny jasny | 1.25 kg (18.1%) | 80 %  | 4   |
| Adjunct | Płatki pszeniczne          | 0.63 kg (9.1%)  | 85 %  | 3   |
| Adjunct | Płatki owsiane             | 0.63 kg (9.1%)  | 85 %  | 3   |

## Hops

| Use for             | Name     | Amount | Time      | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Mash                | Ekuanot  | 10 g   | ---       | 14 %       |
| Aroma (end of boil) | Mosaic   | 75 g   | 65 min    | 11 %       |
| Dry Hop             | Ekuanot  | 90 g   | 1 day(s)  | 14 %       |
| Dry Hop             | Citra    | 100 g  | 11 day(s) | 12.7 %     |
| Dry Hop             | Amarillo | 60 g   | 13 day(s) | 9.8 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory   |
|----------------------|------|--------|--------|--------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 30 ml  | starter 0,5l |