

Vermont IPA

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **22**
- SRM **4.9**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	4.5 kg (62.5%)	81 %	5
Grain	Płatki pszeniczne	1.1 kg (15.3%)	85 %	3
Grain	Płatki owsiane	1.1 kg (15.3%)	85 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (6.9%)	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sterling	10 g	60 min	7.6 %
Boil	Sterling	10 g	50 min	7.6 %
Aroma (end of boil)	Citra	20 g	10 min	13.5 %
Whirlpool	Mosaic	30 g	0 min	10.4 %
Whirlpool	Amarillo	20 g	0 min	8.3 %
Dry Hop	Mosaic	30 g	4 day(s)	10.4 %
Dry Hop	Amarillo	30 g	4 day(s)	8.3 %
Dry Hop	Citra	30 g	2 day(s)	13.5 %
Dry Hop	Amarillo	10 g	2 day(s)	8.3 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---