

# Vermont IPA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **34**
- SRM **6.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **19.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **50 C**, Time **10 min**
- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **13.5 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **10 min** at **50C**
- Keep mash **80 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.3 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 2.6 kg (57.8%) | 79 %  | 6   |
| Grain | Pszeniczny                 | 0.7 kg (15.6%) | 85 %  | 4   |
| Grain | Viking Pilsner malt        | 0.5 kg (11.1%) | 82 %  | 4   |
| Grain | Strzegom Monachijski typ I | 0.6 kg (13.3%) | 79 %  | 16  |
| Grain | Strzegom Karmel 150        | 0.1 kg (2.2%)  | 75 %  | 150 |

## Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Boil      | Centennial | 30 g   | 45 min   | 9.4 %      |
| Whirlpool | Citra      | 50 g   | 0 min    | 12.6 %     |
| Whirlpool | Mosaic     | 50 g   | 0 min    | 12.6 %     |
| Whirlpool | Amarillo   | 30 g   | 0 min    | 8.2 %      |
| Dry Hop   | Ekuanot    | 50 g   | 2 day(s) | 11.7 %     |

## Yeasts

| <b>Name</b>             | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------------------|-------------|-------------|---------------|-------------------|
| FM55 Zielone<br>Wzgórze | Ale         | Slant       | 300 ml        | Fermentum Mobile  |