

# Vermont ipa

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- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **61**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **25.3 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 **19.7 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 **18.9 liter(s)** of **76C** water or to achieve **33 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.38 kg (63.6%)	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	6.25 g	---	14 %
Aroma (end of boil)	Mosaic	75 g	65 min	11 %
Dry Hop	Ekuanot	93.75 g	1 day(s)	14 %
Dry Hop	Citra	100 g	11 day(s)	12.7 %
Dry Hop	Amarillo	56.25 g	13 day(s)	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	37.5 ml	starter 0,5l