

Vermont Juice

- Gravity **17.7 BLG**
- ABV **7.6 %**
- IBU **13**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **72C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (48.8%) | 80 % | 5 |
| Grain | Pszeniczny | 3 kg (36.6%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.6 kg (7.3%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.6 kg (7.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|-----------|------------|
| Boil | Citra | 5 g | 60 min | 12 % |
| Boil | Citra | 15 g | 20 min | 12 % |
| Boil | Citra | 30 g | 1 min | 12 % |
| Dry Hop | Citra | 25 g | 10 day(s) | 12 % |
| Dry Hop | Citra | 75 g | 4 day(s) | 12 % |

Yeasts

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