

Vermont IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **10**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.8 kg (78.7%)	80 %	5
Grain	Viking Wheat Malt	0.5 kg (8.2%)	83 %	5
Grain	Płatki owsiane	0.2 kg (3.3%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (6.6%)	80 %	4
Grain	Rye, Flaked	0.2 kg (3.3%)	78.3 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	1 min	11.8 %
Boil	Citra	25 g	1 min	14.2 %
Boil	Cascade	30 g	1 min	7.1 %
Dry Hop	Mosaic	20 g	5 day(s)	10 %
Dry Hop	Citra	20 g	5 day(s)	12 %
Dry Hop	Cascade	20 g	5 day(s)	6 %
First Wort	Citra	5 g	60 min	14.2 %
Dry Hop	Citra	20 g	3 day(s)	12 %
Dry Hop	Amaraillo i Vic Secret	40 g	3 day(s)	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 55	Ale	Liquid	500 ml	Fermentium Mobile

Notes

- Pierwszy dzień burzliwej fermentacji:
 - 20g Citra
 - 20g Cascade
 - 20g Mosaic
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