

36. Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **44**
- SRM **5.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.3 liter(s)**
- Total mash volume **12.4 liter(s)**

Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (64.5%)	80 %	5
Grain	Platki owsiane	0.75 kg (24.2%)	85 %	3
Grain	Abbey Castle	0.1 kg (3.2%)	80 %	45
Grain	Żytni	0.25 kg (8.1%)	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	8 g	60 min	13.2 %
Boil	Simcoe	20 g	10 min	13.2 %
Boil	Simcoe	10 g	5 min	13.2 %
Whirlpool	Simcoe	30 g	10 min	13.2 %
Dry Hop	Simcoe	25 g	4 day(s)	13.2 %
Dry Hop	Simcoe	25 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM 55 Zielone wzgórze	Ale	Liquid	500 ml	Fermentum Mobile