

#58 Vermont IPA v.2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Malteurop Pale Ale | 3 kg (52.6%) | 82 % | 6 |
| Grain | Malteurop Wiedeński | 1 kg (17.5%) | 79 % | 9 |
| Grain | Malteurop Wheat | 1 kg (17.5%) | 86.8 % | 5 |
| Grain | Weyermann - Carapils | 0.5 kg (8.8%) | 78 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (3.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------------------|--------|-----------|------------|
| Boil | Magnum | 30 g | 60 min | 13.5 % |
| Boil | Cascade | 25 g | 10 min | 6.3 % |
| Boil | Mosaic | 25 g | 10 min | 10.4 % |
| Boil | Cascade | 25 g | 0 min | 6 % |
| Boil | Mosaic | 25 g | 0 min | 10 % |
| Dry Hop | Cascade 3 dzień burzliwej | 25 g | 10 day(s) | 6.9 % |
| Dry Hop | Ahtanum 3 dzień burzliwej | 25 g | 10 day(s) | 3.6 % |

| | | | | |
|---------|---------|------|----------|-------|
| Dry Hop | Cascade | 25 g | 4 day(s) | 6.9 % |
| Dry Hop | Ahtanum | 25 g | 4 day(s) | 3.6 % |
| Dry Hop | Citra | 50 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM55 Zielone Wzgórze | Ale | Slant | 200 ml | Fermentum Mobile |