

Vermont III

- Gravity **16.6 BLG**
- ABV **7 %**
- IBU **8**
- SRM **4.2**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **13.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (61.5%)	80 %	4
Grain	Pszeniczny	1.5 kg (23.1%)	85 %	4
Grain	Oats, Flaked	0.5 kg (7.7%)	80 %	2
Grain	Wheat, Flaked	0.5 kg (7.7%)	77 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	50 g	10 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM700 Koktajl transatlantycki	Ale	Liquid	1500 ml	Fermentum Mobile
Starter 1500ml.				