

# Vermont IPA 2.0

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- Gravity **16.8 BLG**
- ABV **7.1 %**
- IBU **42**
- SRM **5.1**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **29.8 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (58.8%)   | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (17.6%) | 83 %  | 4   |
| Grain | Płatki pszeniczne    | 1 kg (11.8%)   | 60 %  | 3   |
| Grain | Płatki owsiane       | 1 kg (11.8%)   | 60 %  | 3   |

## Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Galaxy        | 50 g   | 30 min   | 15 %       |
| Whirlpool | Nelson Sauvín | 50 g   | 30 min   | 11 %       |
| Dry Hop   | Galaxy        | 50 g   | 4 day(s) | 15 %       |
| Dry Hop   | Nelson Sauvín | 50 g   | 4 day(s) | 11 %       |

## Yeasts

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