

## #25 Vermont IPA

---

- Gravity **14.7 BLG**
- ABV ---
- IBU **50**
- SRM **4.9**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **9 %/h**
- Boil size **30.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Sparge using **17.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (60.6%)	81 %	4
Grain	Pszeniczny	1 kg (15.2%)	85 %	4
Grain	caramel	0.75 kg (11.4%)	75 %	6
Grain	Abbey Castle	0.25 kg (3.8%)	80 %	45
Grain	Płatki pszeniczne	0.3 kg (4.5%)	85 %	3
Grain	Płatki owsiane	0.3 kg (4.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	60 min	12.4 %
Boil	Citra	20 g	30 min	12.4 %
Boil	Belma	25 g	10 min	12.8 %
Aroma (end of boil)	Citra	10 g	0 min	12.4 %
Aroma (end of boil)	Belma	25 g	0 min	12.8 %
Dry Hop	Belma	50 g	4 day(s)	12.8 %
Dry Hop	Citra	50 g	4 day(s)	12.4 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	200 ml	Fermentum Mobile

### Notes

- Temperatura fermentacji: od 19°C.  
*Feb 10, 2017, 9:00 PM*
- Wszystkie surowce kosztowały 87,80  
*Feb 20, 2017, 11:02 PM*