

## #55 Vermont IPA

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **47**
- SRM **3.3**
- 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 **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **28.4 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **22.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.8 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Lager	5 kg (79.4%)	82 %	3
Grain	Platki owsiane	0.8 kg (12.7%)	85 %	3
Grain	Weyermann - Carapils	0.5 kg (7.9%)	78 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	11.5 %
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	5 g	60 min	10.4 %
Boil	Simcoe	5 g	30 min	11.5 %
Boil	Citra	5 g	30 min	12 %
Boil	Mosaic	5 g	30 min	10.4 %
Boil	Simcoe	7 g	10 min	11.5 %
Boil	Citra	7 g	10 min	12 %
Boil	Mosaic	7 g	10 min	10.4 %
Aroma (end of boil)	Simcoe	7 g	0 min	11.5 %

Aroma (end of boil)	Citra	7 g	0 min	12 %
Aroma (end of boil)	Mosaic	7 g	0 min	10.4 %
Whirlpool	Simcoe	10 g	30 min	11.5 %
Whirlpool	Citra	10 g	30 min	12 %
Whirlpool	Mosaic	10 g	30 min	10.4 %
Dry Hop	Simcoe 3 dzień burzliwej	16 g	10 day(s)	11.5 %
Dry Hop	Citra 3 dzień burzliwej	16 g	10 day(s)	12 %
Dry Hop	Mosaic 3 dzień burzliwej	16 g	10 day(s)	10.4 %
Dry Hop	Simcoe	50 g	4 day(s)	11.5 %
Dry Hop	Citra	50 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile