

62 Vermont

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **6.6**
- 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 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Malteurop Pale Ale | 4 kg (66.7%) | 82 % | 6 |
| Grain | Malteurop Wiedeński | 1.5 kg (25%) | 79 % | 10 |
| Grain | Karmelowy Czerwony | 0.5 kg (8.3%) | 75 % | 59 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------------|--------|-----------|------------|
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Citra | 15 g | 30 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Citra | 20 g | 0 min | 12 % |
| Whirlpool | Citra | 30 g | 30 min | 12 % |
| Dry Hop | Citra 3 dzień burzliwej | 50 g | 15 day(s) | 12 % |
| Dry Hop | Citra | 100 g | 4 day(s) | 12 % |

Yeasts

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