

# New England IPA/Vermont IPA Dori

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **20**
- SRM **4.6**
- 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 **27.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	1.2 kg (17.6%)	85 %	4
Grain	Viking Pale Ale malt	4.5 kg (66.2%)	80 %	5
Grain	Płatki owsiane	0.6 kg (8.8%)	60 %	3
Grain	Płatki pszeniczne	0.5 kg (7.4%)	60 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Strata	5 g	60 min	15 %
Aroma (end of boil)	Mosaic	60 g	10 min	10 %
Dry Hop	Strata	95 g	9 day(s)	15 %
Dry Hop	Citra	80 g	5 day(s)	12 %
Dry Hop	Amarillo	50 g	3 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	125 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips piwowarski	4 g	Mash	60 min
Flavor	Kwas askobinowy	4 g	Bottling	---
Other	Fermanits SpringFerm BR-2	2 g	Boil	10 min