

Vermont IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **21**
- SRM **6.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **22.1 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **69 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.1 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **5 min** at **76C**
- Sparge using **12.5 liter(s)** of **76C** water or to achieve **27.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (72.5%) | 80 % | 5 |
| Grain | Abbey Malt Weyermann | 0.5 kg (7.2%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.5 kg (7.2%) | 78 % | 4 |
| Grain | Oats, Flaked | 0.6 kg (8.7%) | 80 % | 2 |
| Grain | Rye, Flaked | 0.3 kg (4.3%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Aroma (end of boil) | Citra | 100 g | 5 min | 12 % |
| Dry Hop | Mosaic | 100 g | 7 day(s) | 10 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Liquid | 50 ml | Fermentum Mobile |