

Vermont ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4.4 kg (63.7%)	85 %	6
Grain	Weyermann pszeniczny jasny	1.25 kg (18.1%)	80 %	4
Adjunct	Płatki pszeniczne	0.63 kg (9.1%)	85 %	3
Adjunct	Płatki owsiane	0.63 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Ekuanot	10 g	---	14 %
Aroma (end of boil)	Mosaic	75 g	65 min	11 %
Dry Hop	Ekuanot	90 g	1 day(s)	14 %
Dry Hop	Citra	100 g	11 day(s)	12.7 %
Dry Hop	Amarillo	60 g	13 day(s)	9.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	30 ml	starter 0,5l