

# Vermont IPA

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.1**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (62.5%)   | 82 %  | 4   |
| Grain | Viking Wheat Malt   | 1.5 kg (18.8%) | 83 %  | 5   |
| Grain | Carahell            | 1 kg (12.5%)   | 77 %  | 26  |
| Grain | Platki owsiane      | 0.5 kg (6.3%)  | 85 %  | 3   |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 10 g   | 60 min   | 12 %       |
| Boil    | Amarillo | 80 g   | 2 min    | 9.5 %      |
| Boil    | Simcoe   | 100 g  | 2 min    | 13.2 %     |
| Boil    | Citra    | 80 g   | 2 min    | 12 %       |
| Dry Hop | Mosaic   | 80 g   | 5 day(s) | 10 %       |
| Dry Hop | Amarillo | 80 g   | 5 day(s) | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount  | Laboratory       |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 1000 ml | Fermentum Mobile |
| Safale US-05         | Ale  | Dry    | 22 g    | Fermentis        |

## Notes

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