

# Vermont IPA

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- Gravity **16.6 BLG**
- ABV **7 %**
- IBU ---
- SRM **5.2**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.9 liter(s)**
- Total mash volume **25.2 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.9 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.6 kg (9.5%)	85 %	3
Grain	Płatki pszeniczne	0.5 kg (7.9%)	85 %	3
Grain	Słód pszeniczny Bestmalz	1 kg (15.9%)	82 %	5
Grain	Viking Pale Ale malt	4.2 kg (66.7%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Amarillo	5 g	50 min	9.5 %
Aroma (end of boil)	Citra	65 g	0 min	12 %
Dry Hop	Mosaic	18 g	15 day(s)	10 %
Dry Hop	Citra	50 g	15 day(s)	12 %
Dry Hop	Chinook	100 g	7 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Other	witamina C	3.5 g	Bottling	---
Water Agent	chlorek wapnia	2.2 g	Boil	60 min
Other	cukier	77 g	Bottling	---

## Notes

- warzone dnia 15.08.2020, 30.08.2020 butelkowanie  
 Fermentacja:  
 2 doby 19 °C  
 3 doby 19,5 °C  
 koniec fermentacji 20,5 °C  
 cold crush ostatnie 40h  
 Piwo butelkowane z dodatkiem 77g cukru białego na 15 l piwa. Ph brzezki przed gotowaniem 5,45.  
 Sumarycznie 17l piwa o 16,5 blg. Po zlaniu znad osadu 15l piwa o FG= 4,5 Blg.  
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