

# vermont ipa alebrowar

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **40**
- SRM **3.9**

## 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 **26.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 3 kg (61.2%)   | 81 %  | 4   |
| Grain | przeniczny           | 0.6 kg (12.2%) | 80 %  | --- |
| Grain | Weyermann - Carapils | 0.6 kg (12.2%) | 78 %  | 4   |
| Grain | Płatki owsiane       | 0.3 kg (6.1%)  | 85 %  | 3   |
| Grain | Płatki pszeniczne    | 0.2 kg (4.1%)  | 85 %  | 3   |
| Grain | Abbey Malt Weyermann | 0.2 kg (4.1%)  | 75 %  | 45  |

## Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Citra    | 5 g    | 60 min   | 14.2 %     |
| Boil    | Citra    | 25 g   | 20 min   | 14.2 %     |
| Boil    | Mosaic   | 15 g   | 20 min   | 10 %       |
| Dry Hop | Citra    | 40 g   | 3 day(s) | 14.2 %     |
| Dry Hop | Citra    | 30 g   | 3 day(s) | 14.2 %     |
| Dry Hop | Mosaic   | 35 g   | 3 day(s) | 10 %       |
| Dry Hop | Palisade | 50 g   | 3 day(s) | 7.5 %      |

|         |         |      |          |        |
|---------|---------|------|----------|--------|
| Dry Hop | Dr Rudi | 50 g | 3 day(s) | 11.8 % |
|---------|---------|------|----------|--------|

## Yeasts

| Name                     | Type | Form   | Amount | Laboratory  |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale  | Liquid | 300 ml | Wyeast Labs |

## Notes

- Pierwsza citra 30g na koniec burzliwej około 4 dnia, reszta na cichą na 3 dni  
*Jun 6, 2018, 8:49 PM*