

vermont ipa alebrowar

- 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 %
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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
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