

Vermont IPA III

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	5 kg (69.4%)	81 %	5
Grain	Płatki owsiane	1 kg (13.9%)	85 %	3
Grain	Weyermann pszeniczny jasny	0.5 kg (6.9%)	80 %	6
Grain	Jęczmień niesłodowany	0.4 kg (5.6%)	75 %	2
Grain	Acid Malt	0.3 kg (4.2%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Simcoe	25 g	10 min	13.2 %
Aroma (end of boil)	Citra	25 g	10 min	12 %
Aroma (end of boil)	mosaic	25 g	10 min	10 %
Whirlpool	Citra	25 g	0 min	12 %
Whirlpool	Mosaic	25 g	0 min	10 %
Dry Hop	Mosaic	50 g	5 day(s)	10.4 %
Dry Hop	Vic Secret	30 g	5 day(s)	19 %

Dry Hop	citra	50 g	5 day(s)	8.3 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
wlp067	Ale	Liquid	1000 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	5 g	Mash	---