

#44 Vermont IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **0 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Keep mash **0 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|----------------|-------|-----|
| Grain | Malteurop - pilznieński | 3 kg (66.7%) | 80 % | 4 |
| Grain | Malteurop - pszeniczny | 1 kg (22.2%) | 80 % | 4 |
| Grain | Carahell | 0.5 kg (11.1%) | 75 % | 24 |
| Grain | Oats, Flaked | 0 kg | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | Equanot | 15 g | 60 min | 12.8 % |
| Boil | Equanot | 35 g | 3 min | 12.8 % |
| Boil | Amarillo | 25 g | 3 min | 9.5 % |
| Boil | Mosaic | 60 g | 3 min | 11.7 % |
| Dry Hop | Mosaic | 60 g | 3 day(s) | 11.7 % |
| Dry Hop | Amarillo | 25 g | 3 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|---------------------------|-----|---------|-------|-----|
| FM55 - Zielone wzgórze | Ale | Culture | 200 g | --- |
|---------------------------|-----|---------|-------|-----|