

## Session Vermont IPA

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **25**
- SRM **3.8**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

### Steps

- Temp **64 C**, Time **10 min**
- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (66.7%)	80 %	5
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (16.7%)	82 %	3
Adjunct	Płatki owsiane	0.5 kg (8.3%)	85 %	3
Adjunct	Płatki pszeniczne	0.5 kg (8.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	10 min	11.8 %
Aroma (end of boil)	Cascade	30 g	10 min	6.5 %
Aroma (end of boil)	Amarillo	30 g	5 min	8.9 %
Whirlpool	Simcoe	30 g	5 min	12.1 %
Whirlpool	Citra	30 g	0 min	13.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 Zielone Wzgórze	Ale	Liquid	30 ml	Fermentum Mobile
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