

# sesyjny Vermont

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **47**
- SRM **4.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **15.2 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **8.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.3 kg (34.2%)	81 %	4
Grain	Briess - Pale Ale Malt	1.5 kg (39.5%)	80 %	7
Grain	Strzegom Wiedeński	0.4 kg (10.5%)	79 %	10
Grain	Płatki owsiane	0.5 kg (13.2%)	85 %	3
Grain	Płatki pszeniczne	0.1 kg (2.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	11 g	60 min	13 %
Boil	Mosaic	10 g	20 min	10 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Mosaic	12 g	1 min	10 %
Boil	Simcoe	14 g	1 min	13.2 %
Boil	Magnum	3 g	60 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	81 ml	Fermentis
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