

# Vermont

- Gravity **17.3 BLG**
- ABV **7.4 %**
- IBU **28**
- SRM **5.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

## Fermentables

| Type  | Name              | Amount          | Yield | EBC |
|-------|-------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (70.4%)    | 79 %  | 6   |
| Grain | Pszeniczny        | 1 kg (14.1%)    | 85 %  | 4   |
| Grain | Płatki jęczmienne | 0.75 kg (10.6%) | 85 %  | 3   |
| Grain | Płatki owsiane    | 0.35 kg (4.9%)  | 85 %  | 3   |

## Hops

| Use for   | Name     | Amount | Time      | Alpha acid |
|-----------|----------|--------|-----------|------------|
| Mash      | Equinox  | 5 g    | 60 min    | 13.1 %     |
| Whirlpool | Mosaic   | 60 g   | 40 min    | 12.1 %     |
| Dry Hop   | Equinox  | 70 g   | 18 day(s) | 13.1 %     |
| Dry Hop   | Simcoe   | 50 g   | 5 day(s)  | 13.2 %     |
| Dry Hop   | Mosaic   | 40 g   | 5 day(s)  | 12.1 %     |
| Dry Hop   | Amarillo | 50 g   | 2 day(s)  | 9.5 %      |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM55 Zielone Wzgórze | Ale  | Liquid | 800 ml | Fermentum Mobile |

## Extras

| Type        | Name         | Amount | Use for | Time    |
|-------------|--------------|--------|---------|---------|
| Water Agent | Kwas mlekowy | 6 g    | Mash    | 100 min |