

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 |