

Vermont IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **10**
- SRM **4.5**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.3 liter(s)**
- Total mash volume **24.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **70 min**

Mash step by step

- Heat up **18.3 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **70 min** at **67C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 4.8 kg (78.7%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 0.5 kg (8.2%) | 83 % | 5 |
| Grain | Płatki owsiane | 0.2 kg (3.3%) | 85 % | 3 |
| Grain | Płatki orkiszowe | 0.4 kg (6.6%) | 80 % | 4 |
| Grain | Rye, Flaked | 0.2 kg (3.3%) | 78.3 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------------------|--------|----------|------------|
| Boil | Mosaic | 30 g | 1 min | 11.8 % |
| Boil | Citra | 25 g | 1 min | 14.2 % |
| Boil | Cascade | 30 g | 1 min | 7.1 % |
| Dry Hop | Mosaic | 20 g | 5 day(s) | 10 % |
| Dry Hop | Citra | 20 g | 5 day(s) | 12 % |
| Dry Hop | Cascade | 20 g | 5 day(s) | 6 % |
| First Wort | Citra | 5 g | 60 min | 14.2 % |
| Dry Hop | Citra | 20 g | 3 day(s) | 12 % |
| Dry Hop | Amaraillo i Vic Secret | 40 g | 3 day(s) | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|--------|--------|-------------------|
| FM 55 | Ale | Liquid | 500 ml | Fermentium Mobile |

Notes

- Pierwszy dzień burzliwej fermentacji:
 - 20g Citra
 - 20g Cascade
 - 20g Mosaic*Nov 11, 2017, 3:34 PM*