

## VERMONT IPA #35

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- Gravity **15.4 BLG**
- ABV ---
- IBU **72**
- SRM **7.1**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

### Mash information

- Mash efficiency **75.5 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **13.2 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz- pilzneński	2.5 kg (41.3%)	80.5 %	4
Grain	Bruntal - pilzneński	1.5 kg (24.8%)	81 %	4
Grain	Bestmalz Caramel Pils	0.6 kg (9.9%)	75 %	5
Grain	Oats, Flaked	0.56 kg (9.3%)	80 %	2
Grain	Bestmalz - pszeniczny	0.54 kg (8.9%)	82 %	4
Grain	Chateau - Abbey	0.3 kg (5%)	78 %	45
Grain	Chateau - Crystal	0.05 kg (0.8%)	78 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	10 g	60 min	15.5 %
Aroma (end of boil)	Galaxy	15 g	20 min	14.5 %
Aroma (end of boil)	Citra	15 g	20 min	13.5 %
Aroma (end of boil)	Mosaic	15 g	20 min	12 %
Aroma (end of boil)	Citra	10 g	7 min	13.5 %
Aroma (end of boil)	Centennial	20 g	7 min	8.5 %
Aroma (end of boil)	Mosaic	15 g	7 min	12 %

Aroma (end of boil)	Galaxy	15 g	7 min	14.5 %
Dry Hop	Galaxy	50 g	5 day(s)	14.5 %
Dry Hop	Citra	75 g	5 day(s)	13.5 %
Dry Hop	Mosaic	55 g	5 day(s)	12 %
Dry Hop	Centennial	35 g	5 day(s)	8.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	---
Water Agent	kwas mlekowy 80%	4.2 g	Mash	---
Water Agent	chlerek wapnia	7 g	Mash	---

## Notes

- 1. tylko chmielenie na 60 min
  - 2. 4 chmiele ("aromat") wrzucone na whirlpool w 98C -> 83C w 2 partiach na 20/7 min
  - 3. blend chmieli (215 gr) na cichą:
    - na koniec burzliwej
    - 4 dni przed rozlewem
  - 4. Realne IBU ok. 50-60
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