

Vermont ipa

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **59**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.4 liter(s)**

Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **35.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|-----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4.4 kg (63.7%) | 85 % | 6 |
| Grain | Weyermann pszeniczny jasny | 1.25 kg (18.1%) | 80 % | 4 |
| Adjunct | Płatki pszeniczne | 0.63 kg (9.1%) | 85 % | 3 |
| Adjunct | Płatki owsiane | 0.63 kg (9.1%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|-----------|------------|
| Mash | Ekuanot | 10 g | --- | 14 % |
| Aroma (end of boil) | Mosaic | 75 g | 65 min | 11 % |
| Dry Hop | Ekuanot | 90 g | 1 day(s) | 14 % |
| Dry Hop | Citra | 100 g | 11 day(s) | 12.7 % |
| Dry Hop | Amarillo | 60 g | 13 day(s) | 9.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|--------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 30 ml | starter 0,5l |