

Vermont IPA

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **21**
- SRM **4.1**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **43.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **51.9 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **72 C**, Time **15 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **15 min** at **72C**
- Sparge using **35.9 liter(s)** of **76C** water or to achieve **51.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	5 kg (62.5%)	82 %	4
Grain	Viking Wheat Malt	1.5 kg (18.8%)	83 %	5
Grain	Carahell	1 kg (12.5%)	77 %	26
Grain	Platki owsiane	0.5 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	80 g	2 min	9.5 %
Boil	Simcoe	100 g	2 min	13.2 %
Boil	Citra	80 g	2 min	12 %
Dry Hop	Mosaic	80 g	5 day(s)	10 %
Dry Hop	Amarillo	80 g	5 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Liquid	1000 ml	Fermentum Mobile
Safale US-05	Ale	Dry	22 g	Fermentis

Notes

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