

Vermont IPA

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **31**
- SRM **5.8**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **40 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **25.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **18.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (47.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (11.8%)	79 %	22
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Pszeniczny	2 kg (23.5%)	85 %	4
Grain	Płatki pszeniczne	0.5 kg (5.9%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	El Dorado	10 g	60 min	15 %
Boil	Galaxy	24 g	20 min	11 %
Boil	Mosaic	26 g	10 min	10 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Azacca	30 g	3 day(s)	14 %
Dry Hop	Zythos	30 g	3 day(s)	11 %
Boil	Nelson Sauvin	10 g	10 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	15 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Other	Sól kuchenna	6 g	Mash	60 min

Ilość dodanej soli jest zależna od zawartości chlorków w użytej wodzie do gotowania

Notes

- Vermont IPA
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