

# Vermont IPA

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **20**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.5 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (71.4%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 1 kg (14.3%)  | 85 %  | 4   |
| Grain | Płatki pszeniczne    | 0.5 kg (7.1%) | 60 %  | 3   |
| Grain | Płatki owsiane       | 0.5 kg (7.1%) | 60 %  | 3   |

## Hops

| Use for                                | Name            | Amount | Time     | Alpha acid |
|--|-----------------|--------|----------|------------|
| First Wort                             | Ekuanot         | 5 g    | 60 min   | 14 %       |
| Whirlpool                              | Mosaic          | 60 g   | 15 min   | 10 %       |
| Dry Hop                                | Ekuanot         | 75 g   | 9 day(s) | 14 %       |
| w pierwszym dniu fermentacji burzliwej |                 |        |          |            |
| Dry Hop                                | Hallertau Blanc | 100 g  | 4 day(s) | 11 %       |
| Dry Hop                                | Amarillo        | 35 g   | 2 day(s) | 9.5 %      |

## Yeasts

| Name                | Type | Form  | Amount | Laboratory |
|---------------------|------|-------|--------|------------|
| WLP066 - London Fog | Ale  | Slant | 175 ml | White Labs |

temp. fermentacji wg producenta 18-22 C