

# Vermont IPA III

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- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **30**
- SRM **5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount        | Yield  | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Weyermann - Pilsner Malt   | 5 kg (69.4%)  | 81 %   | 5   |
| Grain | Płatki owsiane             | 1 kg (13.9%)  | 85 %   | 3   |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (6.9%) | 80 %   | 6   |
| Grain | Jęczmień niesłodowany      | 0.4 kg (5.6%) | 75 %   | 2   |
| Grain | Acid Malt                  | 0.3 kg (4.2%) | 58.7 % | 6   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Simcoe     | 25 g   | 10 min   | 13.2 %     |
| Aroma (end of boil) | Citra      | 25 g   | 10 min   | 12 %       |
| Aroma (end of boil) | mosaic     | 25 g   | 10 min   | 10 %       |
| Whirlpool           | Citra      | 25 g   | 0 min    | 12 %       |
| Whirlpool           | Mosaic     | 25 g   | 0 min    | 10 %       |
| Dry Hop             | Mosaic     | 50 g   | 5 day(s) | 10.4 %     |
| Dry Hop             | Vic Secret | 30 g   | 5 day(s) | 19 %       |

|         |          |      |          |       |
|---------|----------|------|----------|-------|
| Dry Hop | citra    | 50 g | 5 day(s) | 8.3 % |
| Dry Hop | Amarillo | 50 g | 5 day(s) | 9.5 % |

### Yeasts

| Name   | Type | Form   | Amount  | Laboratory       |
|--------|------|--------|---------|------------------|
| wlp067 | Ale  | Liquid | 1000 ml | Fermentum Mobile |

### Extras

| Type        | Name            | Amount | Use for | Time |
|-------------|-----------------|--------|---------|------|
| Water Agent | gips piwowarski | 5 g    | Mash    | ---  |