

# Vermont IPA v2

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **59**
- SRM **4.7**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **27 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.7 liter(s)**
- Boil time **45 min**
- Evaporation rate **15 %/h**
- Boil size **36 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **32.6 liter(s)**

## Steps

- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **23.8 liter(s)** of strike water to **70.9C**
- Add grains
- Keep mash **60 min** at **63C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **21 liter(s)** of **76C** water or to achieve **36 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	7 kg (79.5%)	80 %	4
Grain	Strzegom Pszeniczny	0.5 kg (5.7%)	81 %	6
Grain	Płatki owsiane	0.9 kg (10.2%)	85 %	3
Grain	Strzegom Karmel 30	0.2 kg (2.3%)	75 %	30
Grain	Strzegom Wiedeński	0.2 kg (2.3%)	79 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	50 g	60 min	12.5 %
Boil	Mosaic	30 g	30 min	10 %
Dry Hop	Citra	50 g	2 day(s)	12 %
Dry Hop	Cascade	20 g	2 day(s)	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM11 Wichrowe Wzgórza	Ale	Slant	1200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka pomarańczy	30 g	Boil	20 min