

Vermont IPA

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **14**
- SRM **4.6**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.73 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20.5 liter(s)**

Steps

- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **3 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Keep mash **3 min** at **78C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.5 kg (63.6%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 1 kg (18.2%) | 83 % | 5 |
| Grain | Płatki pszeniczne | 0.5 kg (9.1%) | 60 % | 3 |
| Grain | Płatki owsiane | 0.5 kg (9.1%) | 60 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| First Wort | Cascade | 5 g | 120 min | 8.3 % |
| Aroma (end of boil) | Mosaic | 60 g | 3 min | 10 % |
| Dry Hop | Cascade | 75 g | 8 day(s) | 8.3 % |
| Dry Hop | Citra | 100 g | 5 day(s) | 12 % |
| Dry Hop | Amarillo | 45 g | 3 day(s) | 9.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|---------|------------------|
| FM55 Zielone Wzgórze | Ale | Liquid | 1000 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------|--------|---------|--------|
| Water Agent | Gips piwowarski | 5 g | Mash | 50 min |