

# XXX NEIPA VERMONT

- Gravity **18.4 BLG**
- ABV **8 %**
- IBU **42**
- SRM **4.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **75 min**
- Evaporation rate **22 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilznieński	4 kg (55.6%)	81 %	4
Grain	Simpsons - Golden Promise	1.5 kg (20.8%)	81 %	4
Grain	Płatki owsiane	0.7 kg (9.7%)	85 %	3
Grain	Płatki pszeniczne	0.7 kg (9.7%)	85 %	3
Sugar	Cukier	0.3 kg (4.2%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Columbus/Tomahawk/Zeus	30 g	75 min	15.5 %
Boil	Citra	30 g	0 min	12 %
Whirlpool	Galaxy	40 g	60 min	15 %
Whirlpool	Mosaic	40 g	60 min	10 %
Whirlpool	Citra	50 g	60 min	12 %
Dry Hop	Mosaic	50 g	8 day(s)	10 %
Dry Hop	Citra	70 g	8 day(s)	12 %
Dry Hop	El Dorado	70 g	8 day(s)	15 %
Dry Hop	Galaxy	70 g	8 day(s)	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips	4 g	Mash	60 min

## Notes

- Na zimno na dwie części - w trakcie burzliwej i w trakcie cichej. Hop stand od 88oC. Na zimno:
  - burzliwa po 20g każdego (80g)
  - cicha: po 50g Citra, El Dorado, Galaxy, 30g Mosaic.*Oct 10, 2017, 12:53 AM*