

#44 Vermont IPA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **4.2**
- Style **English IPA**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **0 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.6 liter(s)**

Mash information

- Mash efficiency **93 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **75 C**, Time **0 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **5 min** at **75C**
- Keep mash **0 min** at **75C**
- Sparge using **17.6 liter(s)** of **76C** water or to achieve **26.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop - pilznieński	3 kg (66.7%)	80 %	4
Grain	Malteurop - pszeniczny	1 kg (22.2%)	80 %	4
Grain	Carahell	0.5 kg (11.1%)	75 %	24
Grain	Oats, Flaked	0 kg	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Equanot	15 g	60 min	12.8 %
Boil	Equanot	35 g	3 min	12.8 %
Boil	Amarillo	25 g	3 min	9.5 %
Boil	Mosaic	60 g	3 min	11.7 %
Dry Hop	Mosaic	60 g	3 day(s)	11.7 %
Dry Hop	Amarillo	25 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM55 - Zielone wzgórze	Ale	Culture	200 g	---
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