#58 Vermont IPA v.2

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **51**
- SRM **4.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **30.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop Pale Ale	3 kg *(52.6%)*	82 %	6
Grain	Malteurop Wiedeński	1 kg *(17.5%)*	79 %	9
Grain	Malteurop Wheat	1 kg *(17.5%)*	86.8 %	5
Grain	Weyermann - Carapils	0.5 kg *(8.8%)*	78 %	4
Grain	Płatki owsiane	0.2 kg *(3.5%)*	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Cascade	25 g	10 min	6.3 %
Boil	Mosaic	25 g	10 min	10.4 %
Boil	Cascade	25 g	0 min	6 %
Boil	Mosaic	25 g	0 min	10 %
Dry Hop	Cascade 3 dzień burzliwej	25 g	10 day(s)	6.9 %
Dry Hop	Ahtanum 3 dzień burzliwej	25 g	10 day(s)	3.6 %

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Dry Hop	Cascade	25 g	4 day(s)	6.9 %
Dry Hop	Ahtanum	25 g	4 day(s)	3.6 %
Dry Hop	Citra	50 g	4 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM55 Zielone Wzgórze	Ale	Slant	200 ml	Fermentum Mobile

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