

# Vermont IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **21**
- SRM **4.3**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **0 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

## Mash information

- Mash efficiency **89 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **25.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **30.3 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount          | Yield  | EBC |
|-------|-----------------------------|-----------------|--------|-----|
| Grain | Weyermann Pale Ale          | 3.55 kg (59.3%) | 79 %   | 6.5 |
| Grain | Weyermann Wheat             | 1 kg (16.7%)    | 82.6 % | 4   |
| Grain | Weyermann Premium Pilsner   | 0.33 kg (5.5%)  | 82.1 % | 3.5 |
| Grain | Płatki Pszenne Błyskawiczne | 0.5 kg (8.3%)   | 80 %   | 3   |
| Grain | Płatki Owsiane Błyskawiczne | 0.61 kg (10.2%) | 80 %   | 3   |

## Hops

| Use for                                                                             | Name             | Amount | Time   | Alpha acid |
|-------------------------------------------------------------------------------------|------------------|--------|--------|------------|
| Boil                                                                                | Magnum PL 2022   | 10 g   | 5 min  | 13.5 %     |
| Whirlpool                                                                           | Mosaic USA 2021  | 50 g   | 10 min | 12.8 %     |
| Chmiel zadano po wychłodzeniu do temperatury 76 stopni C. Pozostawiono na 10 minut. |                  |        |        |            |
| Whirlpool                                                                           | Citra USA 2022   | 25 g   | 10 min | 13 %       |
| Chmiel zadano po wychłodzeniu do temperatury 76 stopni C. Pozostawiono na 10 minut. |                  |        |        |            |
| Whirlpool                                                                           | Ekuanot USA 2021 | 20 g   | 10 min | 12.5 %     |
| Chmiel zadano po wychłodzeniu do temperatury 76 stopni C. Pozostawiono na 10 minut. |                  |        |        |            |

|                                                          |                   |      |          |        |
|----------------------------------------------------------|-------------------|------|----------|--------|
| Dry Hop                                                  | Ekuanot USA 2021  | 82 g | ---      | 12.5 % |
| Chmiel zadano w drugim dniu fermentacji.                 |                   |      |          |        |
| Dry Hop                                                  | Citra USA 2022    | 78 g | ---      | 13 %   |
| Chmiel zadano w ósmym dniu fermentacji.                  |                   |      |          |        |
| Dry Hop                                                  | Amarillo USA 2022 | 50 g | 6 day(s) | 8.1 %  |
| Chmiel zadano w trzydziestym pierwszym dniu fermentacji. |                   |      |          |        |

## Yeasts

| Name                                                                     | Type | Form   | Amount | Laboratory |
|--------------------------------------------------------------------------|------|--------|--------|------------|
| WHC Lab Saturated                                                        | Ale  | Liquid | 150 ml | WHC Lab    |
| Wykonano starter drożdżowy: 8 BLG, 950 ml. Starter rozkręcano 29 godzin. |      |        |        |            |

## Extras

| Type                                         | Name             | Amount | Use for | Time |
|----------------------------------------------|------------------|--------|---------|------|
| Water Agent                                  | Kwas Mlekowy 80% | 4.5 g  | Mash    | ---  |
| Water Agent                                  | Gips Piwowarski  | 3 g    | Mash    | ---  |
| Water Agent                                  | Sól Epsom        | 3 g    | Mash    | ---  |
| Other                                        | Łuska Ryżowa     | 100 g  | Mash    | ---  |
| Other                                        | Witamina C       | 5 g    | Primary | ---  |
| Witaminę C zadano w drugim dniu fermentacji. |                  |        |         |      |

## Notes

- Użyto wody źródlanej Carrefour Classic. Łącznie 34 litry.  
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