

# Nowa Anglia/Vermont v1.0

- Gravity **16.4 BLG**
- ABV **6.9 %**
- IBU **56**
- SRM **6.5**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **14.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (28.6%)   | 80 %  | 5   |
| Grain | Pilznieński          | 1 kg (28.6%)   | 81 %  | 4   |
| Grain | Biscuit Malt         | 0.3 kg (8.6%)  | 79 %  | 45  |
| Grain | Płatki owsiane       | 0.6 kg (17.1%) | 85 %  | 3   |
| Grain | Żytni                | 0.6 kg (17.1%) | 85 %  | 8   |

## Hops

| Use for             | Name       | Amount | Time     | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Aroma (end of boil) | Centennial | 20 g   | 15 min   | 10.5 %     |
| Aroma (end of boil) | Mosaic     | 20 g   | 15 min   | 10 %       |
| Aroma (end of boil) | Citra      | 20 g   | 15 min   | 12 %       |
| Whirlpool           | Centennial | 20 g   | 0 min    | 10.5 %     |
| Whirlpool           | Mosaic     | 20 g   | 0 min    | 10 %       |
| Whirlpool           | Citra      | 20 g   | 0 min    | 12 %       |
| Dry Hop             | Centennial | 30 g   | 3 day(s) | 10.5 %     |
| Dry Hop             | mosaic     | 30 g   | 3 day(s) | 10 %       |
| Dry Hop             | Citra      | 30 g   | 3 day(s) | 12 %       |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 100 ml | Fermentum Mobile |