

Vermont 2

- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **43**
- SRM **5.1**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **28.8 liter(s)**
- Total mash volume **36 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Simpsons - Maris Otter | 6 kg (83.3%) | 81 % | 6 |
| Grain | Cara Blonde - Castle Malting | 0.2 kg (2.8%) | 78 % | 20 |
| Grain | Oats, Flaked | 1 kg (13.9%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Magnum | 25 g | 60 min | 12.7 % |
| Aroma (end of boil) | Galaxy | 25 g | 5 min | 15 % |
| Aroma (end of boil) | Strata | 50 g | 5 min | 13.6 % |
| Aroma (end of boil) | Galaxy | 25 g | 0 min | 15 % |
| Aroma (end of boil) | Strata | 50 g | 0 min | 13.6 % |
| Dry Hop | Strata | 50 g | 3 day(s) | 13.6 % |
| Dry Hop | Citra | 50 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------|------|------|--------|------------|
| WLP4000 Vermont Ale | Ale | Dry | 11 g | Lallemand |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|---------|----------|
| Other | Aromazyme | 1 g | Primary | 5 day(s) |