

## vermont

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- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **68**
- SRM **5**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg (64.3%)	79 %	6
Grain	Strzegom Pszeniczny	1.5 kg (21.4%)	81 %	6
Grain	Płatki pszeniczne	0.5 kg (7.1%)	85 %	3
Grain	Płatki owsiane	0.5 kg (7.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	46 g	60 min	9.5 %
Boil	Mosaic	46 g	30 min	10 %
Boil	Equinox	46 g	0 min	13.1 %
Dry Hop	Citra	57.5 g	---	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's -M15 Empire Ale	Ale	Dry	11.5 g	Mangrove Jack's