

Vermont IPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **29**
- SRM **7**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	1 kg (18.2%)	81 %	6
Grain	Strzegom Pilzneński	3 kg (54.5%)	80 %	4
Grain	Karmelowy Jasny 30EBC	0.5 kg (9.1%)	75 %	30
Grain	Viking melanoidynowy	0.5 kg (9.1%)	75 %	60
Grain	Płatki owsiane	0.5 kg (9.1%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	11 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Citra	5 g	60 min	12 %
Boil	Cascade PL	5 g	60 min	5.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11 g	Fermentis