

# Vermont IPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **58**
- SRM **5.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **12.5 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.2 kg (60.4%)	81 %	4
Grain	Pszeniczny	0.6 kg (11.3%)	85 %	4
Grain	Abbey Malt Weyermann	0.2 kg (3.8%)	75 %	45
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3
Grain	Płatki owsiane	0.3 kg (5.7%)	85 %	3
Grain	Bestmalz Carmel Pils	0.6 kg (11.3%)	75 %	5
Grain	Abbey Malt Weyermann	0.2 kg (3.8%)	75 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	100 g	5 min	12 %
Boil	Mosaic	50 g	5 min	10 %
Boil	Dr Rudi	50 g	5 min	11.8 %
Boil	Palisade	50 g	5 min	7.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-04	Ale	Dry	9 g	---