

# Vermont IPA

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **18**
- SRM **4.8**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

## Mash information

- Mash efficiency **70 %**
- 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 | Viking Pale Ale malt | 4 kg (57.1%)  | 80 %  | 5   |
| Grain | Pszeniczny           | 2 kg (28.6%)  | 85 %  | 4   |
| 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 |
|---------------------|-------------------------------|--------|----------|------------|
| Aroma (end of boil) | Mosaic                        | 60 g   | 5 min    | 10 %       |
| Dry Hop             | Equinox w 1 dzien fermentacji | 75 g   | 1 day(s) | 13.1 %     |
| Dry Hop             | Citra                         | 80 g   | 5 day(s) | 12 %       |
| Dry Hop             | Amarillo                      | 45 g   | 3 day(s) | 9.5 %      |
| First Wort          | Equinox                       | 5 g    | 60 min   | 13.1 %     |

## Yeasts

| Name            | Type | Form  | Amount  | Laboratory |
|-----------------|------|-------|---------|------------|
| FM 55 - starter | Ale  | Slant | 1000 ml | FM         |