

# Vermont IPA

- Gravity **11.4 BLG**
- ABV ---
- IBU **41**
- SRM **2.5**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal Pale Ale	3.4 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	60 min	13.3 %
Boil	Galaxy	10 g	20 min	13.3 %
Aroma (end of boil)	Citra	4 g	15 min	12.4 %
Aroma (end of boil)	Mosaic	4 g	15 min	11.8 %
Aroma (end of boil)	Amarillo	4 g	15 min	9.3 %
Aroma (end of boil)	Citra	4 g	10 min	12.4 %
Aroma (end of boil)	Mosaic	4 g	10 min	11.8 %
Aroma (end of boil)	Amarillo	4 g	10 min	9.3 %
Aroma (end of boil)	Citra	4 g	5 min	12.4 %
Aroma (end of boil)	Mosaic	4 g	5 min	11.8 %
Aroma (end of boil)	Amarillo	4 g	5 min	9.3 %
Aroma (end of boil)	Citra	4 g	1 min	12.4 %
Aroma (end of boil)	Mosaic	4 g	1 min	11.8 %
Aroma (end of boil)	Amarillo	4 g	1 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	12 g	fementis

## Notes

- na zimno poszło 82g: resztki z tego co nie poszło do gotowania, plus 30g citry.  
*Apr 11, 2017, 3:50 PM*